EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

OCT 2013
#78
FREE

JAPANESE DRINK SPECIAL

Intriguing Pairings:
Western Cuisines with Sake, Shochu & Japanese liquors

SPECIAL INTERVIEW

Ushio & Noriko Shinohara
(Artists)

Japanese Tea Delights:
Enjoy the Healthful, Tasty Beverage

www.chopsticksny.com www.sake-guide.com

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CHOPSTICKS NY

[Oct 2013, #78]

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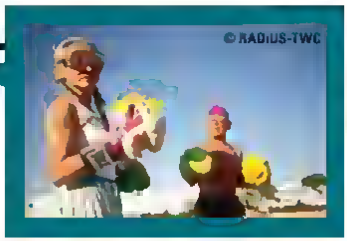

Photo courtesy of Itokyuemon

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Isabel Roxas
www.studioroxas.com
The theme on the cover of this month's issue is "Japanese Drink." To find out more about it, check out the featured section from page 8.

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Presented by The No.1 Japanese free paper in NY. NY Japion

Thin Line Between Love and Hate—Four Decades of Japanese Artist Couple's Life in NY Depicted in *Cutie and The Boxer*

—USHIO AND NORIKO SHINOHARA

Ushio and Noriko Shinohara's marriage might be best described as troubled but full of passion. For over four decades, this Japanese artist couple has lived together in NYC, first in SoHo and then in Dumbo. This odd couple is the subject of Zachary Heinzerling's acclaimed documentary and this summer's hit movie, Cutie and The Boxer. Two weeks after the release of the film, the couple chatted with Chopsticks NY and shared their candid opinions about the movie and their eventful, stormy lives.

Have you been recognized more since the movie?

Ushio: Yes, yes

Noriko: Even today when I was on the way to the dentist, someone said to me, "I saw the film and it touched me." I have encounters like that every day.

Did you ever have anything like that before?

U: No, it's the first time.

N: But after the Tribeca Film Festival it's also happened a few times.

U: It's most from white-collar workers and those who seem intellectual.

N: Aren't those the kind of people who go to see documentaries?

U: The review in the New York Times was so viral. I heard from many people who read it.

N: The Wall Street Journal was also big.

U: The Film Festival in Columbia, Missouri, was also awesome.

N: It was filled with 1200 people, and we received a standing ovation.

U: That knocked me out. What I thought was interesting was that the audience was totally different from the museum and gallery crowd. And then after the screening when I go outside, I get cheers. I'm attacked by people who want to shake my hand and take pictures together, and I feel like a star. It made me feel like I also want to make something with this much impact in the art world. Things like surrealism and Dada were completely wiped out from my head!

When did the movie project start?

Four years ago. We are always asked this at Q&As, "What is the story of how you and Zach (the director) first met?" Noriko and I are both small, but Zach is tall and thin. He is currently 29 and we are 80 and 60 respectively, so it looks strange to the audience.

What were the circumstances of your meeting?

N: In 2007, we were part of a group exhibition at Japan Society. A young guy from Texas named Patrick Byrnes came to see this exhibit. He had taught at a high school in Japan and he was very interested in the country. He contacted us after the exhibition, came to visit us at home several times, and we became friends. One day in 2008 he brought Zach, and that very day we made the pilot. It took nearly a year to edit, and he brought it back to us in 2009 and that's when we began filming.

About how many times did he come to film?

N: Over 100 times.

U: He was an employee at HBO, but he quit midway through the making of the film. When still working there, he would come in the evening and leave late at night.

N: He usually came around 9 pm and left around midnight or 1 am.

What did you think after seeing how it came out?

U: I was greatly disappointed because a very important scene didn't make it in. We had a transparent 4x8 foot piece of plastic that we mounted on the Williamsburg riverbank. I came out of there and Zach filmed it in slow motion from the opposite side. This

took a whole day using a really expensive camera, and we filmed despite the fact that it was cold. I'm sure the footage came out amazing, but it didn't end up being used. In the film I start out really energetic, but I gradually get weaker and begin crying and ranting [laughs]. My impression was, "This is a love story. I don't know where I've gone."

N: At the time when Zach and Patrick were coming over every week, they were truly mesmerized by Gyu-chan (Ushio's nickname). They were captivated by both his personality and his work. Then I said, "That's a huge misconception." I showed them my *Cutie and Bullie* comic books, and they both looked through all of them carefully. They were so shocked that they left without saying anything. After some time, Zach came back and said, "I want to animate this," and he showed me on the computer. I was surprised that you could make something that interesting, and my desire began to grow. When the trailer was made, it already incorporated those scenes and structured the current balance. There were no surprises for me; it was just as I expected. So for the most part I am satisfied. But I did feel that Zach's film painted too pretty a picture of our lives. Reality is more rough.

The film starts with Gyu-chan, but in the end it is Noriko-san's story that everyone understands. But he's not a villain at all.

N: No he's not, though he sulks because it's not a 100% portrayal of him.

Gyu-chan, did you come here planning to stay 40 years?

U: Has it already been that long?

In the beginning you of course came over on a scholarship.

U: Yes, for the first year. I still had relatives and people I knew back home, so I thought I could return anytime. But those people passed away, and I eventually had no place to go back to. Besides that, it was interesting here once I got used to it. I had made many friends and my Dumbo home became the only environment where I could create. Plus I like my current landlord. Other people say he is like a demon from the Russian Mafia, but to me he is like a god. He won't fix holes in the ceiling or leaks, but those are things we can do by ourselves. That's why he appreciates us and is nice to us.

You moved from Soho to Brooklyn in 1986.

Was Soho very different from where you live now?

U: When I look back, they were the same. We also didn't have money when we were in Soho, and we were always nervous when negotiating the rent with the landlord. And the roof leaked when it rained. Officially no one lived on the 3rd floor where we were, so there was no meter to read the electricity and it was free for 10 years.

You didn't pay the electricity bill?

U: Because no bill came! I finally went to Con Edison to see what's going on. The person said, "It looks you have no electric meter. It's already 4 pm so I have to leave now." [laugh]

You were lucky.

U: Yup, lucky. My landlord at the time was like an Italian mob boss, and when he came to collect the rent we always asked for more time. Noriko had just given birth to our son, so she would be carrying him while making this request. Our landlord would be smoking a cigar and acting big, but he would be putty in the hands of this woman holding her baby. He was a good man, and this is how we put off paying for a year.

That kind of artist's life no longer exists.

U: No.

Did you have any problems adjusting to Brooklyn?

N: No, it fit me perfectly.

U: What I thought was amazing was that I could work on my creations outside. My landlord said "This is all yours!" and my response was "All of this? Great!" And for the next 10 years I kept working outside.

N: I think the landlord initially expected that we would sun bathe outside or just put up a small easel for drawing. That's why he said, "You can use it for whatever you like." So we made sculptures there and even built an extension of our studio.

Noriko-san, were these 40 years long for you?

N: No, they've been short. It's like, I suddenly become an elderly woman. When I'm making woodblock prints or drawing in the studio, time passes so quickly. Then I'd step out to buy ingredients for cooking and take care of any other errands I had to run. After finishing with what I needed to, I would quickly return home and begin working again. There were many days like this, so the passage of time was different for me than for the rest of the world. So that's why I feel like the last 40 years have been more like only four or five.

There are some artists who have returned home or relocated. Why do you have this insistence upon being in NY?

N: Recently I've been thinking about what the city's appeal is to me. In the evening when you walk toward the west, you can see the setting sun gliding in through the buildings. You can feel the sun on your face, and you can also see it brightly reflecting off crushed empty cans. I think this is scenery that you can only see in NY, and I want to draw the moment. This is what NY is to me. I want to put that into my own words. When I think of wanting to make my own creations in this way, I believe that this is my feeling of love for NY.

——Interview by *Hideo Nakamura*
Translated by *Stacy Smith*

Cutie and The Boxer (2013)

Once a rising star in the '70s New York art scene, 80-year-old "boxing" painter Ushio Shinohara hopes to reinvigorate his career as he preps for his latest show. His wife and de facto assistant, Noriko, seeks her own recognition through her "Cutie" illustrations, which depict their chaotic, yet sustained, 40-year marriage. Heinzerling's camera captures the Brooklyn-based couple at home and at work, combining candid vérité scenes, archival footage and charming animated sequences of Noriko's drawings. Cutie and The Boxer captures two lives united by a dedication to art-making for a touching meditation on the eternal themes of love and sacrifice. www.cutieandtheboxer.com.

All things new from stores, products, services to events

SHOP

Nijiya's Nukadoko Set for Homemade Nukazuke

Pickled vegetables known as *nukazuke* have been eaten in Japan for centuries. In the past every household in Japan had a rice-bran pickling bed—called a *nukadoko*—and people pickled vegetables such as cucumbers, eggplants, daikon radishes, turnips and carrots at home. As lifestyles became modernized, however many Japanese began eating store-bought nukazuke. To encourage pickling at home, Nijiya Market released its original nukadoko set this past August.

This nukadoko set, an original product developed by Nijiya Market, is made using carefully selected ingredients that are healthy, nutritious, safe, tasty, and traceable. The set comes with an organic rice bran blended with powdered soy sauce, salt, *kombu* (kelp), and *togarashi* (chili pepper) and allows you to make nukadoko very easily—you just mix all the ingredients with water in the included container. Once you have your own nukadoko, all you have to do is pickle your favorite vegetables for a day or two. Your homemade nukazuke will be fresher than store-bought versions, and you can even control the degree of pickling yourself. Full of umami and with a touch of sweetness, nukazuke pickles are perfect paired with gohan (steamed rice) and even with sake.

The Nijiya nukadoko set is the latest in Nijiya's line of products, all 100 of which have been carefully developed in-house.

Put all the ingredients in the set into the included container and add water. Mix them well and your nukadoko is ready to pickle vegetables.

Nijiya currently delivers to Manhattan with a minimum purchase of $50. (There is a $5 delivery fee for orders up to $100 and free delivery for orders over $100.)

Nijiya Market 18 N. Central Ave. Hartsdale, NY 10530 | TEL. 914-949-2178 | www.nijiya.com

BEAUTY

Cosme Proud Helps You Regain Younger Looking Eyes

Cosme Proud specializes in anti-aging skincare products engineered in Japan using advanced technology. Their signature "Gold" series is known for formulating actual gold that has a great anti-oxidant effect on skin, and it's highly sought after among those looking for effective skincare products. Gold Resilience Eye Serum EX is the latest addition to the series, scheduled to release in mid-September. This long-awaited eye serum effectively formulates various age-defying components such as pueraria mirifica extract that has a similar structure to estrogen, glucosylceramide that moisturizes skin and promotes your skin's oil production, as well as gold, silver and platinum and several other skin firming agents. It penetrates deeper into the delicate skin layers around the eyes and works from inside your skin, ultimately lifting, firming and improving your skin's elasticity. Just add the eye serum to your everyday skincare regimen and your skin will be moisturized, visibly improved and virtually look younger.

Cosme Proud USA, Inc.
2125 Center Ave. Ste 109 Fort Lee, NJ 07024
TEL. 201-947-0010 | www.cosmeproud.com

BOOK

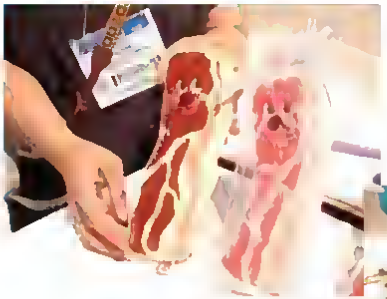
Unconventional Novel Examining Japan's Postwar Society

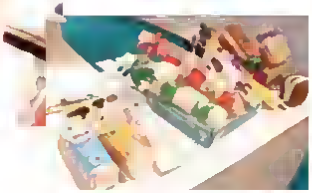
Minae Mizumura's unique upbringing gives an added edge to her work. Born in Tokyo and raised in Long Island, NY from the age of twelve, her cultural mix along with her background in French and Japanese Literature influenced Mizumura's writing style known for questioning the conventional bounds of literature. Her new book, A *TRUE NOVEL* retells the Emily Brontë English Classic, *Wuthering Heights* but infinitely different as it is set in postwar Japan. Based on experiences of the author's own life, the story weaves together the lives of the characters, including Mizumura herself, going through a culture clash of Eastern and Western transitions with the core of the central tragic love story. A multi-layered story within a story within a story, it is comprised of two volumes, a long prologue and the main novel. The prologue is Mizumura's account of her encounters with Taro, the central character she meets during her life in the U.S. The main novel continues the ongoing story of Taro's humble beginnings in Japan to his eventual success in America. Mizumura adds cultural and historical substance, by integrating how prewar Japanese social structures gave way to the middle class. The beautiful story and writing is sure to pull the reader in and never let them go, even long after the last page is turned.

Info: Other Press | www.otherpress.com

NY NOW Report

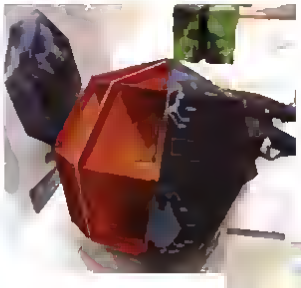
Formerly called the New York International Gift Fair, NY NOW is an upscale trade show showcasing the latest in international home décor, stationery, kitchenware, fashion items, and even food. During the five-day event in August, *Chopsticks NY* found a considerable number of products from Japanese brands as well as items with a Japanese influence. Here, we introduce a few that will add wa (Japanese style) to your life.





Cute pencil case

Can bacon and ice cream serve as bags? Yes. A company from Japan called **Gladee** produces pouches, pencil cases, small bags, and containers modeled after items such as milk cartons, peanuts, and ice cream sandwiches. The most popular one at this trade show is a bacon pencil case.
www.gladlygladee.com

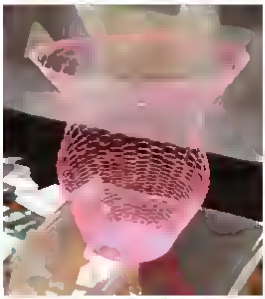


Fun-filled paper globe

Japan is well known for turning two dimensional materials into three dimensional objects as seen in origami and Issey Miyake's pleated clothing. A fun and educational paper globe by **geografie** is another such item. Several types are available, including a glow-in-the-dark version and one you can color yourself.
www.geo-grafia.jp

Stylish bento boxes

"Bento box" is now a household phrase in the U.S. Various manufacturers—from both Japan and other countries—showcased reusable bento containers with different levels of functionality, durability, design, and ease of use. This chic donburi bowl–style container is designed by French company **Monbento**.
www.en.monbento.com



Zen-influenced bath items

Known for producing quality towels and bed linens, **Uchino** exhibited a bath line that brings Zen-like calmness to your bath time. Bathrobes adorned with *Edo komon*—traditional dyeing patterns used for samurai garments—and *shibori* (tie-dyed) towels are perfect examples of traditional styles used in modern design.
www.uchino.co.jp/english/index.html

Chic kitchenware

We can see a Japanese influence in the design, materials, and concepts of other types of kitchenware as well. The **Avva Keeper**, a handcrafted wooden container by **Terafonna Studio**, can be closed with perfect alignment because of embedded magnets and is reminiscent of the *daruma otoshi*, a Japanese children's toy.
www.terafonna.com

Room accent with surprise

Another two-dimensional item made three-dimensional with Japanese techniques is **Gallery 91**'s Ai Vase, which pops up to create a beautiful vase. With its vibrant neon color, it will definitely spice up your room.
www.gallery91.com

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FEATURE 1

Intriguing Pairings: Western Cuisines with Sake, Shochu & Japanese Liquors

There is a variety of sake, shochu and Japanese beer available in the U.S. to enjoy with Western style dishes. Here we have chosen seven Western-style dishes and 28 brands of Japanese drinks that go amazingly well with each other.

FEATURE 2

Japanese Tea Delights: Enjoy the Healthful, Tasty Beverage

Green tea is a type of tea Japanese people enjoy on a daily basis. In fact, there is a variety of green tea as well as other types of tea Japanese regularly drink. Here we demystify the delightful beverages and help you incorporate them into your life.

Trivia: Nihonshu no Hi

KAWAII in New York

Shop Guide

Intriguing Pairings:

Western Cuisines with Sake, Shochu & Japanese Liquors

Sake and sushi, wine and cheese, beer and sausage, etc —you hardly ever go wrong when you order food and drinks originating from the same culture. Many people tend to stay within their comfort zone, and shy away from crossing over the boundaries of food and drink pairings. However, you'll find it more gratifying to try unique pairings across cultures, which is actually not that difficult. Today, there are a variety of Japanese alcoholic beverages available in the U.S. with which to try this intriguing matchmaking of flavors. Here we have chosen seven Western-style dishes and 28 brands of Japanese drinks that go amazingly well with each other.

MAC & CHEESE

Denshou Yamahai Junmai Suehiro

Denshou Yamahai Junmai Suehiro is made with the original Kagi-style yamahai method that was invented by Kinichiro Kagi about 100 years ago. This extremely laborious and technically difficult method brings about a profound full-bodied flavor with a touch of sweetness against acidity. When pairing with food, the sake embraces a wide spectrum of tastes from rich to refreshing to crisp. Macaroni & cheese is a perfect example to prove how the sake can harmonize with western cuisine.

The sake's umami coming from lactic acid produced through the yamahai method complements the powerful, rich umami of cheese, making the melted cheese and silky texture of the sake blend wonderfully in your mouth. Using local water and rice from the Aizu region in Fukushima Prefecture, the sake is characterized by distinct rice flavor growing slowly in its crisp feel on the palate. It can be enjoyed at room temperature, but when it's warmed, its sharp acidity is rounded and spreads naturally throughout your mouth.

Suehiro Sake Brewery Co., Ltd.
www.sake-suehiro.jp

Distributed by JFC International, Inc.

Tengumai Yamahai Junmai

The umami from rice and the rich, matured taste due to the yamahai brewing method are the distinctive features of Tengumai Yamahai Junmai. The beautiful golden color shows Tengumai's layers of deep flavors that come through the no carbon filtering. The sake goes well with butter, cheese and full-bodied foods made through fermentation. Naturally it's a perfect partner with macaroni & cheese. The creamy, buttery scent of just-baked mac & cheese creates a wonderful harmony with the sake's rich aroma, arousing your appetite even before you eat it. The sharp cheddar cheese complements the acidity of Tengumai Yamahai Junmai so well. The sake also goes great with juicy steak, smoked dishes, grilled and simmered dishes with thick sauces. It can be enjoyed at a wide range of temperatures from chilled to hot to even on-the-rocks. When warmed up, its aroma wafts up wonderfully and the flavor becomes fuller on the palate.

Shata Shuzo Co., Ltd.
www.tengumai.co.jp/english

Distributed by New York Mutual Trading, Inc.

Funaguchi Kikusui Nama Genshu

This unpasteurized, undiluted "funaguchi" sake was once a rare treat served only to brewery visitors straight from the tank. The Kikusui brewing company were able to commercialize this in 1972 by putting it in a can. This nama-sake has a rich, fresh fruity taste and with a high alcohol content of 19% it packs a punch. Due to its strong flavor presence it can pair with richer foods than your normal sake, such as juicy chicken wings for a more flavorful dining experience. You can enjoy this sake chilled or on-the-rocks, and if you want a twist add a slice of lemon or a cucumber stick. This sake comes in a convenient single serving size and has been cherished in Japan as a light travel companion or for a quick night cap all over Japan for the last 40 years.

Kikusui Sake Co., Ltd.
www.kikusui-sake.com/home/en/
Distributed by New York Mutual Trading, Inc

Kintaro

Made with traditional black koji and roasted barley, this one-of-a-kind shochu has a unique, nutty aroma with a note of dark chocolate. The pronounced roasted peanut-like aroma and the chocolate notes, together with the brisk aftertaste harmonizes perfectly with any deep fried foods like chicken wings, but it goes particularly well with spicy dishes such as buffalo wings as the nuttiness of the shochu enhances the spices, while the shochu's clean finish refreshes the palate. Produced by Nishiyoshida Brewery in Fukuoka Prefecture that has specialized in making barley based honkaku shochu since 1889 using the pristine natural waters from the Chikugo River basin, this is one of their more unique products. To savor this shochu's distinct aroma, enjoy oyuwari (mixed with hot water) which brings the aroma to the surface, or you can have it on-the-rocks to enjoy its more refreshing side.

Nishiyoshida-Syuzou Co., Ltd.
www.nishiyoshida.jp
Distributed by New York Mutual Trading, Inc

CHICKEN WING

Minato Harbor Tsuchizaki Yamahai Nama Genshu

Undiluted and unpasteurized—this full strength sake is bold with an intense aroma of bread yeast and mushrooms. It has a robust flavor, tangy with a sweet finish and its higher acidity, a trait of the traditional yamahai brewing style, makes it an ideal pairing for fried foods. Be it Japanese style "kara age," southern style fried chicken, chicken and waffles, or a bucket of chicken while enjoying a football game, the sweet finish of Minato Harbor Nama Genshu makes for the perfect pairing. The unique packaging in a miniature sake tank is meant to give the impression that one traveled all the way to the brewery in Akita and placed their ladle into the huge storage tanks and scooped out their very own full strength brew. Enjoy well chilled in a guinomi, slightly large sake cup. This is one sake that can be served on the rocks in a highball glass. Makes an ideal replacement for gin or vodka in a host of great martinis and cocktails.

Nabe Shouten
www.jizakemonogatari.net
Distributed by Winebow Inc.

Yona Yona Pale Ale

This unique American Pale Ale (APA) crafted in Nagano, Japan, has wonderful layers of flavors. A pale ale malt and two kinds of caramel malts from England are blended to give loads of sweet fruit aromas along with a burnt sugar tone. The citrus flavor from the highest quality Cascade hops balances out a bitterness and sweetness, making it a perfect pair with chicken wings with all varieties of sauces. Whether it is mild, medium, hot, spicy, teriyaki or barbecue, this sessionable APA will definitely quench your thirst. Yona Yona Pale Ale uses carefully selected ingredients and employs a painstaking process to give this complex yet mild flavor with toffee and an ever pleasant grapefruity-hop presence. It finishes clean and dry with a lip-smacking, lingering hop bitterness. Global acclaims include awards like the Gold Medal in the International Beer Competition, the Grand Gold Medal in the Monde Selection, and the Diamond Prize in the Japan Craft Beer Selection.

Yoho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Fatewong Trading Co., Inc.

Dewatsuru Kimoto Junmai

Crafted in the labor-intensive, time-consuming, traditional "kimoto" methodology, Dewatsuru Kimoto Junmai is a full bodied, rich, mellow sake with good acidity and lots of umami. It pairs very well with grilled foods and barbecue sauces, and if you prepare your hamburger on the grill, the light mushroom aroma of the sake brings harmony to the smoky notes. When you top your burger with cheese or tomatoes, the rich umami of Dewatsuru Kimoto Junmai will enwrap and enhance every bite. Dewatsuru Brewery is located at the source for exceptionally soft water, which gives the sake its signature satiny-smooth mouth-feel. Dewatsuru Kimoto Junmai is especially doubly-delicious because it is made from two varieties of rice, Miyama Nishiki and Menkoina, both locally grown. This hearty kimoto sake is crafted to be enjoyed in a variety of temperatures from slightly chilled to room temperature, warm and hot.

Dewatsuru Brewery
www.ugeta.jp
Distributed by Winebow, Inc.

Heihachiro

Heihachiro is a thick-boned, highly aromatic shochu, made with carefully selected Kotobuki variety sweet potato and black koji. Boasting a deep, well-rounded aroma reminiscent of brown sugar, malt and tapioca with vibrant mineral tones, it gets along with rich, fatty dishes like hamburger very well. Its nutty and caramel-like nose complements the umami from juicy meat while it harmonizes with the sweetness of hamburger sauce. Even one topped with melted cheese and foie gras. Heihachiro can easily reset the palate to enjoy each bite after the last. It has the power of embracing buttery, smoky and juicy flavors and exhibits a heavenly match with dishes like beefsteak topped with foie gras, yakitori, grilled chicken, grilled eel and tuna tartare. The drinking style is also versatile. Dilute 1 to 1 with cold water or hot water to enjoy a mild attack on the palate during the meal. On-the-rocks and maewari (cut with water one day in advance) style are also recommended.

Kyuya Distiller & Brewer Co., Ltd
www.kyo-ya.com
Distributed by JFC International Inc.

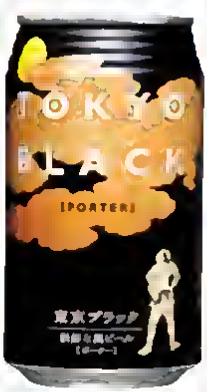
Jizake Tenzan Junmai Genshu

This undiluted, unfiltered sake brewed with the mineral-rich waters from the Tenzan Mountain range in Saga Prefecture, one of the famous spring waters in Japan considered highly suited for sake-making, and using local Sagano Hana sake rice, has a "masculine" quality typical to sake produced from these waters which is dry, full-bodied, and full-flavored. Elegant and smooth, the sake has notes of lemons, apples, and cantaloupe. The pronounced rice flavor makes it rustic, and its long lasting flavor accompanies slightly acidic, bold, and equally long flavors of cooked meats perfectly, such as a juicy hamburger. It is best served chilled or on the rocks. Surrounded by nature's beauty, the brewery's location is famous for the many fireflies, the beautiful, pristine waters attract, indicating the purity of the water.

Tenzan Sake Brewery Co., Ltd
www.tenzan.co.jp
Distributed by Wine Of Japan Import, Inc.

Tokyo Black Porter

With an ultra smoky yet surprisingly smooth flavor, Tokyo Black Porter has taken over the hearts of craft beer lovers in America. Made with roasted malts, it boasts a pitch-black color, distinctive cocoa-like, nutty aroma and multi-layered bitterness from malts and hops, which are embraced by subdued sweetness from dark specialty malts. This dark beer is quite sessionable, but will withstand the robust flavors of the hamburger, while the subtle bitterness will cut right through the juices of the meat. Smokiness from grilled meat is harmonized with that of this robust beer, and the rich umami grows in your mouth followed by an unexpectedly quiet aftertaste. The Tokyo Black Porter, hits your palate with an extremely rich texture, bold flavors, smoky mid-palate and espresso like complexity, accompanied by a creamy but smooth head.



Yoho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Pakerwerg Trading Co., Inc.

Hideyoshi Honjozo

Based on the brewery's original 200-year old recipe, Hideyoshi Honjozo encompasses and surpasses the depth, complexity and elegance that the classification was created to express. Unique aroma of mushrooms, rye and oats on the nose. Implied sweetness of dried fruits like apricots and dates on the palate. Full-bodied richness and smooth mouthfeel. Pairs well with grilled fish, red meat and hearty soups. It is the ideal pairing of beefsteak. This honjozo has a wonderful long finish that envelopes and uplifts meat cooked rare, medium or well-done. Founded in 1689, Suzuki Shuzouten was given the brand name "Hide yoshi," meaning of superior excellence. To this day, ancient traditions harmonize with modern technique to create an unbroken, continuum of excellence. Hideyoshi Honjozo can be enjoyed slightly chilled, room temperature, or slightly warmed nurukan.

Suzuki Shuzouten
www.hideyoshi.co.jp
Distributed by Winebow, Inc.

Kakurei Junmai Ginjo

Boasting an elegant sweetness and a sharp finish typical of sakes made from Koshitanrei rice, this junmai ginjo has a light floral aroma with hints of banana, and a soft clean finish. The strong flavors of soft, steamed rice makes it particularly suitable with long robust flavors of meat dishes like steak, which can enhance the umami in this sake and spread throughout the palate, simultaneously taking away any oily aftertastes, allowing each bite to remain fresh and enjoyable until the very last. The Koshitanrei rice used is a hybrid of the two most reputable sake rices, Yamadanishiki and Gohyakumangoku, and is grown right on the rice field of the brewery. The gentleness of the steamed rice flavors retained in this sake makes this junmai ginjo the most popular among the 10 styles in the Kakurei line from Aokishuzo Sake Brewery. It can be best enjoyed chilled or slightly warmed.

AOKISHUZO The Sake Brewery Co., LTD
www.kakurei.co.jp
Distributed by Southern Wine & Spirits

STEAK

Kikusui Perfect Snow

This unique nigori is sweet and rich, yet crisp and dynamic. With a high alcohol content of 21% and a creamy taste, this nigori has an impact and versatility unknown to other types of nigori. With one sip its uniqueness is apparent as the sweetness spreads across the palate leaving behind the textured rice granules, yet achieving a crisp clean finish. Full-bodied with sophisticated floral notes, it pairs nicely with rich, full-flavored dishes traditionally complemented by red wines such as well-seasoned steak. Its richness also makes it a great companion for spicy dishes like Korean cuisine. Due to the full body and high alcohol content there are more drinking possibilities with this than standard nigori. Straight, on-the-rocks, simply mixed with your favorite juice or even as part of a new cocktail. This is a really fun new type of nigori sake.

Kikusui Sake Co., Ltd.
www.kikusui-sake.com/home/en/
Distributed by New York Mutual Trading, Inc.

Nanbu Bijin Tokubetsu Junmai

In addition to the medium bodied, citrusy and refreshing orange juice-like quality, this sake exhibits a rich, nice flavor that gives it a gentle body. It is a sake that can definitely stand on its own, but when it comes to pairing, it is one of the most versatile ones out there. With the nose of ripe fruit, the fully rounded, well-balanced flavors can pair with anything from light appetizers through the hearty main course, and even to rich dessert, making it the ultimate table sake, but pairing it with nice robust flavors like a voluminous juicy cut of steak is when this sake's personality truly shines, enhancing the depth and umami of the meat. There is no wrong way of enjoying this sake. Chilled, on-the-rocks, or even warmed, this sake will show a different side of itself that is equally enjoyable. It's Kosher certified.

Nanbu Bijin
www.nanbubijin.com
Distributed by New York Mutual Trading, Inc.

Aooni IPA

As its name "Aooni" (blue ogre) implies, the bitterness of this rich, malty English style India Pale Ale (IPA) will electrify you with one sip. Made using 1.5 times more hops and 3 times more malt than standard beer, it boasts an artistically complex harmony of bitterness with light, copper body and slightly fruity aromas. It ignites refined malty flavors with rich texture and balanced multi-layered body in addition to assertive bitterness. The subtle sweetness of the malts will blend perfectly with the flavors of fried calamari, while the slight bitterness from the hops will cut through the natural oils. Generally, a beer with an abundance of malt tends to be heavy on the palate, but the Aooni IPA is refreshing and dry due to the high mineral content of the spring water originating from Mt. Asama. Malty taste in shockingly strong bitterness of this English style IPA is addictive, and is a perfect beer for foodies.

Yoho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Paleswong Trading Co., Inc.

Kappa no Sasoi-mizu

From an esteemed shochu distillery with about 180 years of history, Kyoya Distiller & Brewer, Kappa no Sasoi-mizu is a mild, refreshing type of sweet potato shochu carrying a deep undertone and firm structure. Its distinct hazelnut, walnut and peanut flavors go great with crunchy and nutty deep fried dishes such as fried calamari, almond fried chicken, fried potato and tempura. Particularly with fried calamari, its elegant, revitalizing aroma, reminiscent of orange peel and pineapple, can reset the palate and erase the mineral flavor from calamari. The Kappa no Sasoi-mizu also can add creaminess to the dry texture of fried dishes. Other magnificent pairs are raw seafood dishes like sushi, sashimi and seafood carpaccio as well as any dish accentuated with nuts whether it's salads or sushi rolls. To enjoy Kappa's sophisticated tastes, it's recommended to drink on-the-rocks, mizuwan (cut with cold water), or maewari (cut with water one day in advance) in a wine glass.

Kyoya Distiller & Brewer Co., Ltd
www.kyo-ya.com
Distributed by JFC International Inc.

FRIED CALAMARI

Matsu no Hana Junmai

Matsu no Hana Junmai from a 140 year old brewery in Shiga Prefecture is quite new in the New York sake market. Brewed with the well spring water from its hometown, it is a dry yet beautifully balanced, rice flavored sake with an aroma that comes mildly into your senses, and its long lingering finish embraces flavors of food nicely. The sake goes best with the crispy texture and nutty flavor of fried calamari, and the harmony in taste grows while you munch on it. If the batter is made with corn meal, it complements the hint of steamed rice flavor and aroma of the sake. Matsu no Hana Junmai also pairs wonderfully with richly flavored dishes such as simmered meat and fish, and hamburger. Drink it with a white wine glass, and then you can enjoy its full flavor. It can also be appreciated in a wide range of temperatures from cold to warm to lukewarm.

Kawashima Brewery Co., Ltd.
www.matsu87.jp
Distributed by JFC International, Inc.

Nanbu Bijin Muto Umeshu
(No Sugar Added Umeshu)

This umeshu (plum sake) was designed by Nanbu Bijin brewery in response to a market that asked for less sweet, lower calorie umeshu. By soaking ume (plum) in the brewery's All Koji sake, made with only koji cultured rice, the brewery successfully extracts the natural sweetness without adding sugar. Like other umeshu, it is great as an aperitif or a dessert wine, but this umeshu is more versatile than others, as it can pair gorgeously with everyday foods. Its natural sweetness and sour plum flavor go particularly well with fried calamari. It has a beautiful pink color, which is also naturally obtained through the production process, making it an absolutely unique umeshu. It is a fun drink that can be enjoyed straight, on-the-rocks, or even with a dash of soda. The sweetness of koji and the refreshing sourness of plums create a sublime balance that will challenge anyone's preexisting notion of umeshu. It is also Kosher certified.

Nanbu Bijin
www.nanbubijin.com
Distributed by New York Mutual Trading, Inc.

Chokaisan Junmai Daiginjo

The perfumed notes of Chokaisan Junmai Daiginjo pair perfectly with its opposite, the briny, sea notes of oysters. The Kumamoto oyster with its creamy texture makes an unforgettable pairing. Named after eternally snow-capped Mt. Chokai near Tenju Brewery, this award-winning sake is exceptionally elegant. A unique yeast derived from flowers gives the sake both floral and fruity characteristics; scents of liconce, anise and fresh herbs swirl with a potpourri of delicate flower petals, and the fragrant aroma quiets to fresh melon and Japanese pear on the palate. The mouthfeel is exceptionally soft and smooth, making it an unforgettable daiginjo. Served chilled in a fine white wine glass or "usubari" ultra thin glass is the very best way to enjoy the enticing aroma, delicate mouth feel and silky smooth texture.

Tenju Shuzo
www.tenju.co.jp
Distributed by Winebow, Inc.

Gasanryu Gokugetsu

Brewed as an entry piece to compete in the National New Sake Contest Awards, this junmai daiginjo is highly aromatic with fruity, floral notes with a well-balanced freshness and a rich rice flavor that lingers gently. The fine, silky texture of the sake is demonstrative of its superb quality, and its delicate character makes it suitable as an aperitif, as well as to pair with equally elegant seafoods such as the oyster cocktail, as the sake enhances the creaminess of the oyster and the ginjo aroma harmonizes with the aroma of the ocean beautifully. It was the Gold Medal winner in the junmai daiginjo category at the International Wine Challenge in London in 2010. The Dewasansan rice used in the production is a proud product of Yamagata Prefecture that took 11 years to develop, known to produce a well-rounded, delightful aroma and flavors. It is recommended to serve slightly chilled.

Shindo Sake Brewery Co., Ltd
www.kurouzaemon.com
Distributed by JFC International Inc.

Gekkeikan Horin Junmai Daiginjo

Gekkeikan Horin is an ultra-premium junmai daiginjo sake made by the 370-year old esteemed brewery in Kyoto. Mild, fruity aroma with delicate notes of over-ripe cantaloupe, honeydew and honeysuckle turns a round, silky feel on the palate with a medium, creamy body, and finishes long and smooth, making it an excellent companion for lightly flavored meals and seafood, especially raw oysters. Particularly, its fruity aftertaste enhances the umami of fresh oysters. Its delicate aroma and flavor also complement salads, lobster, glazed pork, fresh fruit and lighter style fare. Carefully selected sake rice—blend of Yamadanishiki and Gohyakumangoku milled to 50%—is slowly brewed at low temperatures with natural spring water into a masterpiece. Drink chilled.

Gekkeikan Sake Co., Ltd
www.gekkeikan-sake.com
Distributed by Sidney Frank Importing Co., Inc.

Jyunmai Daiginjyo iki

Semi-dry, smooth, mellow with great depth and balance, this junmai is a product of Hokkaido Muminmura Co., Ltd. in Asahikawa City, Hokkaido. Allowed to ferment slowly in low temperatures it exhibits a refined ginjo aroma, depth, and smoothness. With a clean finish and nice balance of sweet and sour, it can enhance luxurious elegant flavors, such as the oyster cocktail, well. It was developed to suit not only Japanese food but Western cuisine, and to do so, the brewery took on a completely new approach to sake-making, which was to collaborate with an American Michelin Star chef, Chrstopher Lee, who oversaw this sake's production. Being in the heart of the "Northern Rice Country", the Ginpu sake rice used for this sake is produced right in the company's own rice field, and the water used is the pristine waters straight from Taisetsu Mountain Range that takes more than 100 years to spring out to the surface from the ground. It is recommended to serve chilled.

Hokkaido Muminmura Co., Ltd.
www.iki-sake.com
Distributed by Nishimoto Trading Co., Ltd.

Gekkeikan Black & Gold

Seafood carpaccio's refreshing umami blooms when the dish is paired with ice cold Gekkeikan Black & Gold. The junmai sake is brewed from quality California rice and pure water originating from melting snow in the Sierra Nevada Mountains, and it's also a unique blend of two sakes, sake made with rice milled to 60% and one with rice milled to 70% in Gekkeikan's veteran brewmaster's exquisite technique. The result is a full-bodied, rich sake with a smooth and mellow flavor of fresh melon and papaya and a hint of nuttiness. While it tastes great on its own or with any type of meal, its bold flavor is a perfect match for the rich flavor of teriyaki and sukiyaki as well as complements duck, grilled chicken, pork, scallops and steamed shellfish dishes. It comes in a traditional tokkuri style bottle, and this versatile sake can be served hot, room temperature or chilled.

Gekkeikan Sake (USA) Inc
www.gekkeikan-sake.com
Distributed by Sidney Frank Importing Co., Inc

Kaku-Rei Daiginjo

Aoki Brewery is located in Niigata Prefecture, a snow country and a region known to produce some of the best sakes in the world. Snow creates pristine rice paddies, brewing water and acts as a natural air purifier setting the ideal environment for sake making. Using locally grown Yamadanishiki rice polished to 48%, Kaku-Rei Daiginjo boasts a nice balance of the rich aroma, umami, and a refreshing, clean finish. Full-bodied with hints of pear and apple, its dry, crisp nature well-accompanies light flavors such as seafood carpaccio. The fruity and slightly floral aroma is ideal for simple dishes like white meat fish carpaccio with the subtle flavors of white fish that has a fruit-based, slightly acidic sauce. It also makes a perfect partner for creamy oysters either raw or steamed. The Kaku-Rei brand is the long standing line that the 300-year old brewery has been producing since 1717. Kaku-Rei Daiginjo is recommended served chilled or room temperature.

AOKISHUZO The Sake Brewery Co., Ltd.
www.kakurei.co.jp
Distributed by Southern Wine & Spirits

Photo courtesy of Cherry (www.cherrynyc.com)

Kikusui Junmai Ginjo

Brewed over a long period of time at low temperatures, using Gohyakumangoku sake rice, Kikusui Junmai Ginjo is light and aromatic with refreshing, Mandarin orange-like overtones. With a delicate nose and medium dryness it pairs well with a range of foods. For example it can pair with seafood carpaccio to draw out even more of the umami allowing it to spread across the palate for a heavenly experience. Kikusui Junmai Ginjo also works in perfect harmony with oyster cocktails. It's beautiful aroma masks the oyster's smell, and the sake's dry, crisp umami embraces the oyster's creamy ocean flavors. It is best served chilled, but is also great on-the-rocks or at room temperature to draw out different elements of the sake. The refreshing, attractive blue bottle, sporting a retro style label is symbolic of the refreshing liquid gem inside and is the perfect ornamental piece to leave on the table during the entire meal.

Kikusui Sake Co., Ltd.
www.kikusui-sake.com/home/en/
Distributed by New York Mutual Trading, Inc.

Kuro Isanishiki

Kagoshima is considered the mecca of shochu, but even among them, the shochu from the Isa region, home of Kuro Isanishiki, is considered even more special. This was where the oldest written record of shochu was found, signifying the area's long history with the beverage. Created with a mix of traditional and modern methods using sweet potato the region is known for. Kuro Isanishiki features the traditional black koji to produce a deep, rich flavor. It's a dry shochu but its gorgeous, earthy nose with a slightly buttery taste that has a hint of sweetness, forms an exquisite match with raw fish dishes like carpaccio. Carpaccio's touch of citrus flavor goes amazingly with this dry yet mellow sweet potato shochu. Traditionally people in Kagoshima region enjoy shochu with a dash of water, which is then left to blend together for a day. Try this authentic Kagoshima shochu in the most authentically home style.

Okuchi Shuzo Co., Ltd
www.isanishiki.com
Distributed by Nishimoto Trading Co., Ltd.

Manabito Ginjo

Manabito Ginjo was especially designed for the American audience. The beginner and the connoisseur will appreciate this slightly aromatic, slightly fruity, slightly dry, beautifully well-balanced, clean, crisp, food-friendly sake. Crafted to pair well with most entries on the appetizer first or second course menus. Manabito Ginjo entices with crisp apple and melon on the nose. It has a dry entry that opens to reveal white stone fruits, such as apricots, nectarine and white peaches on the palate. A tease of cocoa powder dots the finish. With perfect acidity, appetizing aroma, round taste and soft texture, Manabito Ginjo pairs well with a delicate seafood carpaccio seasoned with olive oil, salt, pepper, vinegar or lemon. Especially commissioned Gin no Sei rice gives Manabito Ginjo its distinguished taste. Enjoy this ginjo with limitless pairings. Best enjoyed served chilled and poured in a white wine glass to reveal its delicate aromas.

Hiromaru Joza
www.hiromaru-sake.com
Distributed by Winebow, Inc

Ura Gasanryu Koka

This honjozo style sake is remarkably aromatic with fresh, succulent fruit notes such as peaches and mango as if it was a daiginjo. The lightness in flavor makes it versatile with an array of dishes, including everyday Western plates, but the clean and fresh taste goes particularly well with raw fish such as the bright, refreshing flavors of a nicely spiced carpaccio. A hint of tropical fruit flavor with light pepper lingers in the mouth, making it more suitable to carpaccio. The sake also boasts a very soft, gentle sweetness with a long finish that can add decadence to any dinner table, whether it's casual or formal. Established in 1872 in Yamagata Prefecture, Shindo Sake Brewery is open to new ideas and breaking the traditional mold set in the industry to allow themselves to evolve with time, which attitude landed them an award at the International Wine Challenge in 2009 with this very bottle.

Shindo Sake Brewery Co., Ltd
www.kurouzaemon.com
Distributed by JFC International Inc

Distributor List

Sake, shochu and beer featured in this pairing article are distributed by the following companies. Contact them to check out the information on the liquor stores, restaurants and bars that carry those drinks.

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www.jfc.com / www.sakeexpert.com

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www.nymtc.com

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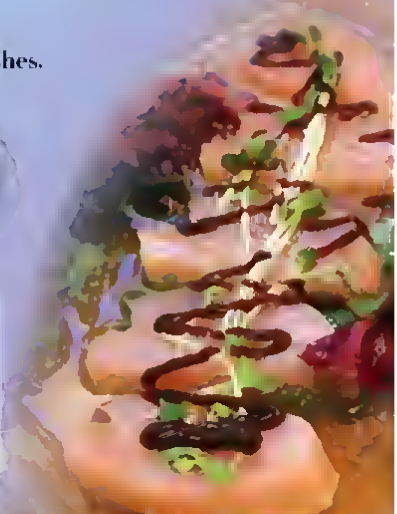

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HANAGAKI Junmai Ginjo

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Nambu Sake Brewery Inc. was established in 1733 by the founder Shichiemon in the city of Ono in Fukui prefecture known as "Little Kyoto".

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日本酒の日

NIHONSHU NO HI

Like Oktoberfest and Beaujolais Nouveau Day, autumn is the season that people celebrate harvests and alcoholic drinks brewed from what they yield. Japan also has a similar celebration day. In 1978, the Japan Sake Brewers Association established October 1st as Nihonshu* no Hi (Sake Day) in order to encourage consumers to drink more sake and promote the sake industry. There are three stories as to why they chose October 1st as the day to celebrate sake. The first one is that the process of brewing sake starts in October, right after the rice harvest.

The second reason relates to the brewing season, but it is more directly connected to taxation rules. For about 60 years between 1896 and 1964, the Japanese brewery year started October 1st and ended September 30th. This brewery year was established by the National Tax Agency in order to determine the amount of sake produced so they could estimate taxable income. Neither calendar year nor the fiscal year were convenient for the agency because the brewing time overlapped two calendar years. In 1965, they modified the brewery year period for the convenience of allocating the amount of rice for sake brewing. The current brewery year starts on July 1st and ends June 30th, and this rule was applied not only to sake producers but also those of shochu, mirin and fruit liquor.

The third reason comes from the kanji (Chinese character) for sake. It consists of two parts; the left is "sanzui" representing water and the right is "tori" meaning liquor pot. The tori character also symbolizes rooster, which is 10th out of the twelve Japanese zodiac signs and thought to represent October. On Nihonshu no Hi, many sake related events are held nationwide such as tastings, sales promotion, releasing of new flavors and sake festivals. Naturally, from consumers' point of view, October 1st is a day when they can access many varieties of sake more easily and at reasonable prices.

*Nihonshu is a generic term referring to native Japanese liquors as opposed to ones originating from Western cultures, such as whisky, beer and vodka

Japanese Tea Delights: Enjoy the Healthful, Tasty Beverage

This past few years a lot of new teahouses and tea stores have sprouted in New York, and today we can enjoy countless varieties of teas. Each tea has unique features, and one that Japanese enjoy most is green tea. Since tea seeds were brought to Japan from China in the 12th Century, they developed their own flavors and style of drinking tea according to their climate and food culture. The result is uplifting and nutritious green tea that brings comfort and energy to anyone. There are many types of green tea, from sweet to bitter, aromatic to flavorful, and from those for every day drinking to luxury ones. Here we demystify this delightful beverage step by step and help you understand it and incorporate it into your life as the Japanese do.

STEP 1: Differences From Other Types of Tea

Three major types of tea in the world are black tea, green tea, and oolong tea. They feature completely different flavors, but they are actually harvested from the same types of tea tree. The diverse flavors are defined by different processing styles.

Black Tea. Black tea-leaves are fully oxidized before firing, making it a full bodied tea with a strong flavor. This is the kind most commonly consumed all over the world. Use boiling water and allow the tea to brew for three to five minutes.

Green Tea. Green tea-leaves are dried via steaming or firing before any oxidation occurs. This gives it a more delicate flavor than other types of tea. Since it does not go through the oxidation process, the leaves retain much of their nutrients and are high in vitamins, minerals, polyphenols and anti-oxidants. Green tea has more health benefits than any other types of tea.

Oolong Tea. Mainly produced in China and consumed among Chinese people all over the world, oolong tea-leaves are partially oxidized before firing. The taste varies depending on the degree of oxidation from light to dark.

STEP 2: Varieties of Japanese Green Tea

Green tea is the freshest type of tea as well as richest in nutrients. Green tea itself has several grades and forms, and each of them has a different taste profile. Components like amino acids, catechin, theanine, and caffeine affect the flavor of tea, and ways of brewing play important roles in extracting the best flavor for each kind of tea. Different serving styles are also applied depending on what kind of tea you drink.

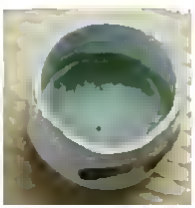
Gyohuro: The highest quality of green tea leaves. Specially grown in the shade for about 3 weeks before harvest, it has an exquisite sweetness due to its theanine rich makeup, but is also one of the more difficult teas to steep with perfection. Each household in Japan keeps this top quality green tea to be served to their guests. Brewed at a lower temperature to achieve gyokuro's beautiful sweetness, and usually served in a small cup.

Sencha: The most popular and common tea in Japan served for daily drinking. It has a nice balance of sweetness and bitterness, releasing different tastes depending on the brewing temperature and time.

Bancha: Is harvested from the same tree as sencha but is graded lower because it's picked after sencha is harvested. The taste is less sweet than sencha but has sharp, crisp flavor. Contains less caffeine than gyokuro and sencha. It is brewed at a higher temperature.

Hojicha: Is a roasted green tea with a strong nutty flavor. During the roasting process, some of the nutrients are lost; however, it is good for children as it is low in caffeine levels.

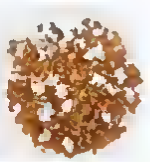
Matcha: Is a tea made from high quality green tea-leaves ground into a powder form. Unlike other forms of green teas, 100% of the nutrients from the original tea leaves remain in this tea. It is primarily used for tea ceremonies, but the vibrant green color and its rich distinct taste is often incorporated into many Japanese teatime snacks and sweets.



(Other types of tea)

Japanese people enjoy many other kinds of herbal tea as everyday drinks. Here are some of the popular herb teas that are widely consumed in Japan and also available in the U.S.

Genmai-cha. This extremely nutty tea is made from roasted brown rice. It is rich in fiber so it has a great laxative effect. It is often mixed into green tea to add extra flavor rather than being drunk as-is. While roasting brown rice some of the grains pop, and you'll see a couple of popcorn like grains in it.



Mugi-cha. Made from roasted barley it has a nutty and refreshing flavor. It is one of the most common summer drinks in Japan and is usually drunk cold. Mugi-cha is so popular there, that almost all households keep cold mugi-cha in the fridge during the summer. There are numerous pre-packaged products which allow you to make mugi-cha by just soaking the package in water for half an hour or so.

Soba-cha. Roasted buckwheat tea gets attention especially for its health benefits. It contains an abundance of the anti-oxidant rutin and effectively reduces blood pressure and blood sugar levels. Not to be confused with cha-soba, buckwheat noodles containing green tea.

Konbu-cha. This is a savory tea made from dried konbu (seaweed) powder. You can drink it by just adding hot water. Since it has a touch of saltiness, some people use it in cooking to replace salt. Various types of konbu-cha are produced, such as konbu-cha with rice crackers, green tea and dried ume (plum).

STEP 3: How to Brew Tasty Sencha Tea

1. Pour hot water into teacups. The water is about 80 °C (176 °F) at this point.
2. Place tealeaves into a teapot. 3 grams per person.
3. Transfer the hot water from the teacups into the teapot. The temperature is lowered to bout 70 °C (158 °F).
4. Steep for about 1-1.5 minutes.
5. Pour freshly brewed tea into the teacups.

*There are three benefits of pouring hot water into teacups first: Lowering the water temperature easily measuring the exact amount that you'd like to serve, and warming up the cups.

Recommended amount of tea leaves, temperature, and steeping time for gyokuro, sencha and bancha (For the first brew)

Generally the higher the quality of tea leaves, the lower the steeping temperature and the longer the steeping time required.

Gyokuro 3g/cup, 50 °C (122 °F), 2-2.5 min
Sencha 3g/cup, 70 °C (158 °F), 1-1.5 min
Bancha, Hoojicha, Genmaicha 3-3.5g/cup, 90-100 °C (194-212 °F), 20-30 sec.

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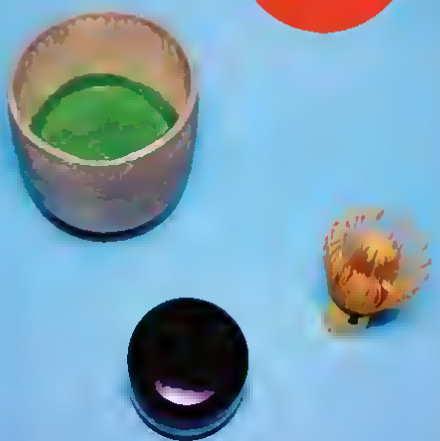

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PANATÉA

KAWAII in New York

By Julia Szabo

Royce offers an edible, unforgettable champagne cocktail-in-a-box – a boozy treat to savor by the bite, not the sip. The nama milk chocolate of Sapporo is spiked with the spirit of kawaii, a cute cuvée called Champagne Pierre Mignon – mignon means cute in French! Royceconfectusa.com

Another creatively spirit-infused edible is challah bread – a traditional Jewish delicacy – baked with a non-traditional ingredient: the lees left from the sake-making process! It's on the menu at the Brooklyn restaurant where cultures collide: Shalom Japan, a kawaii collaboration between chef-owners, Aaron Israel and Sawako Okochi. ShalomJapanNYC.com

Green or black, your tea will be kawaii when enjoyed in a Mugtail by Kinto (Kinto-co.jp or Korin.com). These wild kingdom-inspired white porcelain cups bring a whimsical touch to any tea service, and even double as charming holders for votive candles (of which the most spirited is Aloha Bay's Eco Palm Wax Daiquiri scented votive, enviroproductsworld.com).

When it comes to ice cubes, it might be hip to be square, but it's kawaii to be round! In seconds, the easy-to-use Professional Ice Ball Maker converts square ice cubes (tray included) into perfectly round ice spheres measuring 55 mm (a little over 2 inches) in size. Cocktailkingdom.com

As a child in the White House, Her Excellency Caroline Kennedy, Ambassador to Japan, personified kawaii. To commemorate her recent appointment, mix up "The Ambassador," our tribute cocktail based on New York's signature fruit, the apple. For grownups, combine equal parts unsweetened apple juice, extra-dry sake (Hananomai "Katana"), and champagne. For little ones, make the apple juice sparkle with *Grown Up Soda* ginger ale for an update on the Shirley Temple. Garnish both with a toothpick-spiked shiso leaf from Suzuki Farm (nihonyasai.com) plus a red cherry – try all-natural, dye-free Merry Maraschino Cherries by Tillen Farms (NaturalCandyStore.com).

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Annah Jones

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

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FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — 212 534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1246 Madison Ave. (bet. 89th & 90th St.) — 212-987-0191 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Chelsea — Junko Yoshioka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) — 212-206-9302 — Clothing

Gramercy — Bredelis New York*
68 Madison Ave. (bet. 27th & 28th St.) — 212-599-2223 — Lingerie

West Village — Yamak
321 1/2 Bleecker St. (bet. Christopher & Grove) — 212-807-0100 — Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) — 212-982-7818 — Clothing

East Village — Healthier Life
281 E. 4th St. (bet. Ave. B & C) — 917-405-5617 — Lingerie

East Village — Takio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) — 212-353-8443 — Clothing

East Village — Tokya Jae
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bit z Kids Tribaca
275 Greenwich St. (bet. Murry & Warren St.) — 212-571-0803 — Clothing

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 16th & 5th Ave.) — 212-966-7777 — Clothing

Soho — Bredelis New York*
211 Elizabeth St. (bet. Prince & Spring St.) — 212-941-5629 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.) — 646-613-1055 — Eyewear

Soho — Kaan's Closet
71 W. Houston St. (Wooster St. & W. B way) — 212-387-7796 — Lingerie

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.) — 212-727-1524 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) — 917-237-1100 — Clothing

Queens — Bradelis New York*
135-20 39th Ave. #Ht. 219 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackeneack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.) — 212-685-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) — 212 268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — 212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) — 212-302-8192

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — 212-431-0966 — Anime

West Village — AC Gears
69 E. 8th St. (bet. Broadway & University Pl.) — 212/260-2265 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) — 212-473-1576 — Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — 212-598-9438 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Takya*
61 2nd Ave. (bet. 5th & 6th St.) — 212-673-5424 — Toy

East Village — Vidaa Games New York*
202 E. 6th St. (at 3rd Ave.) — 212-539-1035 — J Goods

Soho — Sunrise Mart, Saho
494 Broome St. (W. Broadway & Wooster St.) — 212-219-0033 — Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.) — 718-801-9037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-438-1236

Long Island — Anima Castle
77 Sunrise Mall Mineola, NY 11501 — 516-214-4464 — Anime

New Jersey — Gandam Planet
544 10th St. Palisades Park, NJ 07650 — 201-944-5305 — Toy

TRADITIONAL

Midtown East — Miemoto Kitchen*
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Chelsea — KYOTOYA*
23 W. 15th St. (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Makan
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Chelsea — NYCao Gallery*
1133 Broadway #335 (bet. 25th & 26th St.) — 212-380-1149 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — 212 595-8035 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.) — 212-233-2154 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-574-0244 — Gallery

Queens — Gallery Gee
47-09 39th St. Long Island City, NY 11101 — 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
990 6th Ave. (bet. 38th & 37th St.) — 212 868-7465 — Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.) — 212 370-0005 — Other Goods

Gramercy — Hanaori
20-24 E. 20th St. (bet. Park & B way) — 212-475-7484 — Other Goods

Lower Mhn — The Mandarins Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917 767-1051 — Other Goods

Online — IKI Japan
www.ikijapan.com — 850-586-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com — 866-574-4632 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.) — 212 772 3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) — 212 661 3333

Tribeca — Korin*
57 Warren St. (bet. Church St & W. B way) — 212 577 7021

Queens — Seito Trading
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Japanese Restaurant Review

Jinya New York
•
Cherry
•
Ootoya Westside

Asian Restaurant Review

Chai Thai Kitchen

Japanese Recipe

Rice Vinegar–Marinated Salmon with Assorted Mushrooms

Listings

Japanese Restaurant
•
Asian Restaurant

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The izakaya-style ramen restaurant JINYA made its East Coast debut this summer in the West Village. With a stylish interior and an impressive robata grill, it is clear that this is not your typical ramen joint. In fact, aside from the grill there are three other seating areas catering to the needs of different types of customers. JINYA has something for everyone: a bar with a full menu for those looking to drink; a communal table for large parties wanting to sit together and regular tables for those preferring some dining privacy. According to General Manager Paul Lee, the restaurant's concept is providing decent portions of affordable, quality food in a casual, fun environment. JINYA showcases its flavorful thin noodle tonkotsu black ramen whose pork broth soup is prepared for 10-12 hours, as well as several chicken broth and vegetarian varieties. Executive Chef Shuya Miyawaki from JINYA in LA brought with him a special ramen sauce made from soy sauce, katsuobushi, konbu, garlic and jalapeño, to be put in your soup for an added kick. In addition to ramen, JINYA's extensive menu includes a variety of skewers cooked at the robata, and homemade gyoza, tableside-prepared tofu, buns (with Kobe beef, chashu and shrimp garlic cheese fillings), and desserts. When you want to wet your whistle, you can choose from JINYA's seasonal sake and beer, and of course other standard favorites.

JINYA Tonkotsu Black highlights tonkotsu (pork bone) broth kicked up with black garlic oil. The toppings include pork chashu, cabbage, green onion and seasoned egg, accentuated by dark colors of kikurage (ear mushroom), dried seaweed and garlic chips.

Chashu Pork Bun is a casual yet luxurious dish. Umami from the succulent pork spreads in your mouth with just one bite.

JINYA's *Matcha Affogato* is inspired by an Italian dessert. Pouring matcha green tea instead of espresso over vanilla ice cream, it creates an exquisite balance of sweet vs. bitter and hot vs. cold.

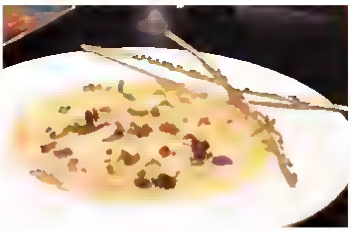
Chic, modern yet relaxing energy fills the restaurant.

3 Best Sellers

• **JINYA Tonkotsu Black Ramen**	$14
• **JINYA Bun (Koba beef)**	$8.50 per 1 piece
• **Matcha Affogato**	$6

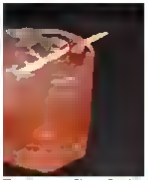
Cherry

355 W 16th St (bet 8th & 9th Aves) New York NY 10011
TEL 212.929.5800 | www.cherrynyc.com
Sun-Sat: 6 pm-Midnight



Slip through the red circle just to the right of Dream Downtown. Descend the shadowy stairwell and take note of the thick carpet under your feet. Once inside let your fingers brush against one of the huge, red velvet banquettes and let your eyes linger on antique black and white photos of Japan. This is Cherry, a sensual Japanese restaurant with a French accent, opened by Jonathan Morr, the successful restaurateur of Republic and BONDST. Here the sommelier, Chris Johnson, provides recommendations for over 80 types of sake, including an unusual red rice variety. Small plates for sharing like the *Crispy Almond Shrimp*, *Black Sea Bass Carpaccio* and *Foie Gras Short Rib Gyoza* satiate the need for rich, satisfying food but leave you light enough to dance at the nearby PHD nightclub. *Miso Glazed Sea Bass* served on the perfect platform of toasted rice and *Steak Au Poivre* are mains that will make you moan with delight, but you must leave room for dessert because the *Suntory Bread Pudding* made with Suntory Yamazaki whiskey, cannot be missed. If sweets aren't your thing treat yourself to a perfectly crafted cocktail like the off the menu *Cherry Pickle*. This fruity cousin of the famous "pickleback" will have you dancing out the door and down the streets of Chelsea singing the praises of Cherry.

Uni Crispy Rice is a savory small plate highlighting richly melted uni (sea urchin) atop a bed of toasted rice.



The signature *Cherry Bomb* is a lighter, hipper take on the classic margarita.

Presented as if it's a Zen garden, the *Suntory Bread Pudding* is the king of desserts.

3 Best Sellers		
	• Black See Bess Carpeccio	$18
	• Crispy Almond Shrimp	$18
	• Foie Gras Short Rib Gyoza	$18

Ootoya Midtown

NEW!

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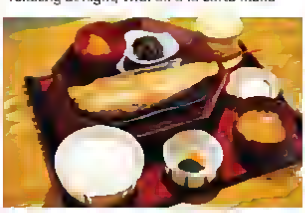
Mon-Fri 11:30 am-2:30 pm, 5:30-10:30 pm; Sat & Sun 11:30 am-3 pm, 5:30-10:30 pm

Ootoya, the first restaurant to bring the teishoku (meal set) culture to the U.S. from Japan in recent years, has just opened up their second location in Manhattan. Like the first, this location serves carefully prepared and nutritiously balanced, multi-item teishoku menus at affordable prices. With over 40 varieties that include various grilled fish, beef, hot pot, rice bowl, and sushi, one can eat here daily and never get bored. "Japan is a culture known for balanced, healthy diets that incorporate many food items in one meal. We are also known for our fermentation culture like miso, soy sauce and sake, which keeps us healthy too. We wanted to bring the best of all of that from Japan, as-is, to the U.S.", explains manager Mr. Tomonon Takada. All of their grilled fish dishes can be considered signature, but shima hokke (Okhotsk atka mackerel) is the best selling item during both lunch and dinner. Also, *Tonkatsu* (photo above) using "silky pork" from North Carolina was chosen Best of NY in the tonkatsu category in New York Magazine. Equipped with a great sake list and stylishly decorated with paintings by Yuki Yoshiaki, it is also ideal for business gatherings. Packed with businessmen at lunch, it becomes more quiet and relaxing at night, with an a la carte menu.



Teishoku is one plate dish commonly consisting of several dishes including appetizer-like small dishes, a main dish, rice and soup. A variety of grilled fish teishoku is the all-time best seller. Masterfully grilled shima hokke is literally mouthwatering.

Another popular dish, *Kaisen Don* (Seafood Sashimi Donburi) boasts festive colors and layers of flavors.

Chic yet casual ambience in the dining room of Ootoya Midtown makes you feel at home.

3 Best Sellers		
	• Shima Hokke Teishoku	$19 (L), $21 (D)
	• Tonketsu Teishoku	$16 (L) $18 (D)
	• Kaisen Doe Teishoku	$29 (L) $31 (D)

Japanese Restaurant Guide

$35 Average price for a 4 times entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
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Family Dining
Romantic Dining | Local Favorite
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Upper West

Bar Musu — $69 Su L
Time Warner Ctr 10 Columbus Cir (at Columbus Circle)
212-823-9800

Daa Japanese Restaurant — $20 L
2049 Broadway (at 69th St.)
212 977 5255

Guri — $80
370 Columbus Ave. (bet. 77th & 78th St)
212 362 4816

Haru — $35
433 Amsterdam Ave (bet 80th & 81st St)
212-579-5655

Ichie Restaurant — $20 M
53 W 100th St (bet. Manhattan & Columbus Ave)
212 865-4868

Jin Ramen* — $15 L
3183 Broadway (at 125th St)
646-559-2861

Kitaro — $20 L
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-3006

Kouzau — $25 L
985 Amsterdam Ave (at 93rd St.)
212 280-9099

Kumu Sushi — $30
165 W 72nd St (Columbus & Amsterdam Ave.)
212 580-0226

Mama Sushi — $25 L
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Muuu Organic Cafe — $20 L
848 Amsterdam Ave (bet 91st & 92nd St)
212-777-4110

Masa — $400 Su L
Time Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $20 L
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7322

Mamoya Amsterdam — $42 L
427 Amsterdam Ave (bet 80th & 81st St.)
212 580-0007

Next Door — $25 L
513 W 187th St (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25 L
566 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8318

Pluuet Sushi* — $25 L
380 Amsterdam Ave (at 78th St)
212-712-2162

RAKU* — $20 L
57 W 70th St (at Columbus Ave.)
212-873-1220

Sagu Grill — $25 L
1268 Amsterdam Ave (bet 122nd & 123rd St)
212 666-2999

Sarabeth's — $15 L
256 W 109th St (Riverside Dr. & Amsterdam Ave.)
212 749 1834

Suma Sashi — $25 L
364 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Sun-Chuu* — $25 L
2707 Broadway (bet 103rd & 104th St.)
212-749-5001

Sushi A-Go-Go — $25 L
1900 Broadway (bet. 63rd & 64th St)
212-724-7340

Sushi Hana — $35 L
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasaka* — $30 L
251 W 72nd St (Broadway & West End Ave.)
212 496-8460

Sushi Yu 2 — $18 L
627 W 181st St (bet. Pinehurst & Cabrini)
212 781-8833

Tamaya — $14 L
4030 Broadway (bet. 169th & 170th St.)
212 569-0036

Tanzan — $32 L
285 Columbus Ave (bet 73rd & 74th St)
212 580 7300

Viau Sushi & Sake* — $20 L
2953-55 Broadway (bet. 115th & 116th St.)
212 222-3588

Upper East

Aki Sushi — $25 L
1425 York Ave (bet. 75th & 76th St)
212-628-8885

AMURA* — $23 L
1667 2nd Ave (bet. 90th & 91st St)
212-772-1666

Dongarr — $60 M
308 E. 83rd St. (bet. 1st & 2nd Ave.)
212 737-5858

Fuji Yumu — $30 L
1468 1st Ave (bet. 76th & 77th St.)
212 249 2722

Ginza — $20 L
800 Lexington Ave (at 62nd St.)
212-828-7138

Haru — $30 L
1329 3rd Ave (at 76th St)
212 452 1026

Hara Saka Bar — $38 L
1327 3rd Ave. (at 76th St.)
212 452-2230

Ichiro — $30 L
1684 2nd Ave (bet. 87th & 88th St)
212 369-6300

Ikeanhana — $30 L
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212 737-6939

INASE* — $40
1588 1st Ave (bet 82nd & 83rd St.)
212-628 1238

Edo-mae Sushi
楽し
Tanoshi Sushi Sake Bar
Specializes in sushi
10 seats' sushi bar only
1372 York Ave., (bet. 73 & 74 St.)
646 727 9058
6pm 10pm (Closed on Sundays)
tanoshisushinyc.com
Check out reviews on yelp.com

Upper East **IRON Sushi***
355 E 79th St (bet 1st & 2nd Ave.)
212-772-7650
$25

Upper East **Isahama**
166E 3rd Ave (bet 93rd & 94th St)
212-426-0069
$30

Upper East **Iwasaki Sushi**
1103 1st Ave (bet 60th & 61st St.)
212 308-8628
$25

Upper East **Izakaya Oaichan***
354 E 60th St (bet. 1st & 2nd Ave.)
212 734-5270
$22

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave. (at 70th St.)
212-439-1671
$31

Upper East **Ko Sushi (York Ave.)**
1619 York Ave (bet 85th & 86th St.)
212 772 8838
$31

Upper East **Koito Sushi***
310 E 33rd St (bet. 1st & 2nd Ave.)
212 426-1210
$30

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet 83rd & 84th St.)
212-288-5024
$30

Upper East **Matsu**
411 E 70th St (bet. York & 1st Ave.)
212 744-5454
$30

Upper East **Naruto Ramaa***
1596 3rd Ave (bet. 89th & 90th St)
212 289-7803
$10

Upper East **Ooki Sushi**
1578 3rd Ave (bet 89th & 90th St.)
212-828-3388
$35

Upper East **Poka**
343 E 85th St (bet. 1st & 2nd Ave.)
212-249-0505
$30

Upper East **Sasabona**
401 E 73rd St (bet. 1st & York Ave.)
212 249-8583
$40

Upper East **Shabu-Shabu 70***
314 E 70th St (bet. 1st & 2nd Ave.)
212-861-5635
$25

Upper East **Sushi Hana**
1501 E. 2nd Ave (at 79th St.)
212 327 0582
$25

Upper East **Sushi of Gari**
402 E 78th St (bet. 1st & York Ave.)
212-517 5340
$80

Upper East **Sushi Saki***
1143 1st Ave (bet. 62nd & 63rd St.)
212-371 0238
$57

Upper East **Sushi Suki**
1577 York Ave (bet 83rd & 84th St.)
212-249-3700
$20

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.)
646-727 9056
$55

Upper East **Tatani 72**
1400 2nd Ave (bet. 72nd & 73rd St.)
212-472-1700
$20

Upper East **Tenzan**
938 2nd Ave (bet. 52nd & 53rd St.)
212 980-5900
$35

Upper East **Teriyaki Boy***
1640 3rd Ave (bet. 91st & 92nd St.)
212 987-7150
$7

Upper East **Tokebei 86***
314 E 86th St (bet. 1st & 2nd Ave.)
212-628-5334
$25

Upper East **TORI SHIN**
1153 1st Ave (bet. 64th & 65th St.)
212 388-8408
$70

Upper East **Totoya**
1144 1st Ave (at 63rd St.)
212 753-0422
$25

Upper East **Wajima**
134 E. 61st St (bet. Lexington & Park Ave.)
212-813-9065
$30

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.)
212 999-8882
$30

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St.)
212 772-9675
$25

Upper East **Yuko**
1531 York Ave (at 81st St.)
212 988-5800
$25

Midtown West

Midtown West **Ai's Sushi**
374 W 46th St (at 8th Ave.)
212 265-5695
$15

Midtown West **Aki Sushi**
366 W 52nd St (bet. 8th & 9th Ave.)
212 262-2883
$30

Midtown West **Aoki**
234 W 48th St (bet. Broadway & 8th Ave.)
212 956-2356
$30

Midtown West **Bamboo 52**
344 W 52nd St (bet. 8th & 9th Ave.)
212-315-2777
$12

Midtown West **Benihana**
47 W 56th St (bet. 5th & 6th Ave.)
212-581-0930
$30

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.)
212-394 1405
$8

Midtown West **aast 55***
253 W 55th St. (bet. Broadway & 8th Ave.)
212-581-2240
$20

Midtown West **Go Sushi**
756 9th Ave. (at 51st St.)
212 459-9288
$70

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest-is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Del very is available in Midtown West and East for a limited time. Details on website.
273 W. 39th St (bet. 7th & 8th Ave.)
212-730-5555 www.gogocurryusa-ny.com
$8.5

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.)
212 398-9610
$35

Midtown West **Iaakaya**
231 W 40th St (bet. 7th & 8th Ave.)
212 354-2195
$45

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St (bet 8th & 9th Ave.)
212 974-2500
$32

Midtown West **ISE Menku-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.)
212 707-8702
$25

Midtown West **Ishihana**
319 5th Ave (at 32nd St.)
212 696-0202
$20

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Midtown West **Izakaya IRDHA**
152 W 49th St (bet 5th & 7th Ave) $30
212-398-9049

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet 5th & 6th Ave) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave) $25
212-582-8085

Midtown West **Koi**
40 W 40th St (bet 5th & 6th Ave) $60
212-921-3330

Midtown West **Kyotofu**
705 9th Ave (bet 48th & 49th St) $25
212-974-6012

Midtown West **Moaster Sushi**
22 W 46th St (bet 5th & 6th Ave) $30
212-398-7707

Midtown West **Natsumi**
22 W 50th St (bet Broadway & 5th Ave) $40
212-258-2888

Midtown West **NDBU 57**
40 W 57th St (bet 5th & 6th Ave) $100
212-757-3000

Midtown West **Ocha***
350 W 46th St (bet 8th & 9th Ave) $25
212-581-3196

Midtown West **Saka Bar Hagi***
152 W 49th St (bet 6th & 7th Ave) $25
212-764-8549

Midtown West **Sapporo***
152 W 49th St (bet 6th & 7th Ave) $18
212-869-8972

Midtown West **Shimiza**
319 W 51st St (bet 8th & 9th Ave) $35
212-581-1581

Midtown West **Soba Nippoa***
19 W 52nd St (bet 5th & 6th Ave) $30
212-489-2525

Midtown West **Sagiyama**
251 W 55th St (bet Broadway & 8th Ave) $85
212-956-0670

Midtown West **Sushi Dama**
330 W 56th St (bet 8th & 9th Ave) $45
212-707-8609

Midtown West **Sushi of Gari 46**
347 W 46th St (bet 8th & 9th Ave) $80
212-957-0046

Midtown West **Sushi Dsaka**
535 8th Ave New York, NY 10018 $15
212-629-8708

Midtown West **Sushi Zaa**
106 W 44th St (bet 6th & 7th Ave) $70
212-302-0707

Midtown West **Sushiden***
123 W 49th St (bet 6th & 7th Ave) $45
212-398-2800

Midtown West **Sushiya***
28 W 56th St (bet 5th & 6th Ave) $20
212-247-5755

Midtown West **TABATA***
540 9th Ave (bet 38th & 40th St) $15
212-290-7691

Midtown West **Terakawa Ramaa***
885 9th Ave (bet 57th & 58th St) $12
212-307-0170

Midtown West **Totto Ramen**
366 W 52nd St (bet 8th & 9th Ave) $20
212-582-0052

Midtown West **Yakiton TOTTO**
251 W 55th St (bet Broadway & 8th Ave) $45
212-245-4555

Midtown West **Yammy Sashi***
30 Rockefeller Plaza Concourse Level $10
212 456 2100

Midtown East

Midtown East **Aburiya Kinaosuka***
213 E 45th St (bet 2nd & 3rd Ave) $65
212 867-5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet 55th & 56th St) $20
212-371-8338

Midtown East **Azusa***
3 E 44th St (bet Madison & 5th Ave) $35
212-681-0001

Midtown East **DDNBURI-YA***
137 E 47th St (bet 3rd & Lexington Ave) $25
212-980-7909

Midtown East **Gyu-Kaka***
805 3rd Ave 2 Fl (at 50th St) $40
212 702-8815

Midtown East **Hakuba**
The Kitano Hotel 66 Park Ave (at 38th St) $66
212-885 7111

Midtown East **Hara**
280 Park Ave (at 48th St) $35
212 490-9680

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center, it is perfect for business lunches. At dinnertime, try their Omakase at sushi bar or prix fixe and entree start ng at $23
17 E 46th St (bet 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park***
237 Park Ave (bet 45th & 46th St.) $35
212-661-3400

Midtown East **Hide-Chan Kamen**
248 E 52nd St 2 Fl (bet 2nd & 3rd Ave.) $20
212 813-1800

Midtown East **Izakaya Anyoshi**
226 E 53rd St (bet 2nd & 3rd Ave) $25
212 319-3940

Midtown East **Izakaya Riki**
141 E 45th St. (bet. 3rd & Lexington Ave) $40
212 867-5604

Midtown East **Jakai**
237 E 53rd St (bet 2nd & 3rd Ave) $30
212 888-3788

Midtown East **Kajitsu**
125 E 39th St (bet Lex & Park Ave) $80
212 229-4873

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave.) $18
212-751-5909

Midtown East **Kuruma Zushi**
7 E 47th St 2 Fl (bet Madison & 5th Ave) $100
212 317-2802

Midtown East **Mai Sushi Restaurant**
16 E 41st St (bat 5th & Madison Ave.) $18
212 400-8880

Midtown East **MEGU Midtown**
845 UN Pl (bet 47th & 48th St) $125
212 964 7777

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Chelsea Stadium 144 W. 19th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet W. 3rd & Bleecker St.)

Midtown East **Menchanko-Tei**
131 E 45th St (bet 3rd & Lexington Ave) $14
212-986-9605

Midtown East **Nudo-Sushi**
135 E 50th St (bet 3rd & Lexington Ave) $25
212-634-2537

Midtown East **Nippon***
155 E 52nd St (bet 3rd & Lexington Ave) $49
212 758-0226

Midtown East **Onyu***
143 E 47th St (bet 3rd & Lexington Ave) $30
212 715-0460

Midtown East **Ramen Takumi***
517 3rd Ave (bet 34th & 35th St) $10
212-679-2752

Midtown East **Restaurant SEO***
249 E 48th St (bet 2nd & 3rd Ave) $40
212-355-7722

Midtown East **Ringo**
205 E 45th St (bet 2nd & 3rd Ave) $50
212-867 4200

Midtown East **Ronin Bar & Grill**
8 E 37th St (bet Madison & 5th Ave.) $15
212 213-5137

Midtown East **Sakaguru***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available
211 E 43rd St B1F (bet 2nd & 3rd Ave) $50
212-953 7253 www.sakaguru.com

Midtown East **Shinbushi**
7 E 48th St (bet Madison & 5th Ave) $30
212-813-1009

Midtown East **Shochu Bar Hatchan**
210 E 44th St (bet 2nd & 3rd Ave) $30
212-687-5075

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet 2nd & 3rd Ave) $40
212-557-8200

Midtown East **Sushi Timu**
321 2nd Ave (at 44th St.) $20
212 983-8383

Midtown East **Sushi You***
246 E 51st St (bet. 2nd & 3rd Ave) $85
212 752 2987

Midtown East **SushiAnn**
38 E 51st St (at Park Ave.) $50
212 755-1780

Midtown East **Sushiden***
19 E 49th St (bet Madison & 5th Ave) $45
212 756-2700

Midtown East **TOMI JAZZ**
236 E 53rd St (bet 2nd & 3rd Ave) $30
646-437-1254

Midtown East **Tsushimu**
141 E 47th St (bet 3rd & Lexington Ave) $40
212-207-1938

Midtown East **West Udon Izakaya**
150 E 45th St (bet 3rd & Lexington Ave) $10
212 922 9677

Midtown East **Yukiniku GEN***
250 E 52nd St (bet 2nd & 3rd Ave) $50
212-702 1129

Midtown East **Yokiton East***
210 E 44th St (bet 2nd & 3rd Ave) $20
212-897-5075

Midtown East **YAMA Restaurant**
38 E 49th St (bet 1st & 2nd Ave) $28
212-355-3370

Midtown East **Yumukugu Tokyo**
102 2nd Ave (bet 54th & 55th St) $20
646-570-0693

Korea Town

Koreatown **Ichi Umi Restaurant***
8 E 32nd St (bet Madison & 5th Ave) $30
212 725 1333

Koreatown **Izakaya Moku**
10 W 32nd St 2 Fl (bet 5th Ave & Broadway) $20
212 736-3232

Koreatown **Kirakuyu**
2 W 32nd St (bet 5th Ave & Broadway) $30
212-695-7272

Koreatown **Toyamu Sushi**
11 W 36th St (bet 5th & 6th Ave) $22
212-967-9541

Chelsea

Chelsea **Ajisen Ramen***
136 W 28th St New York, NY 10001 $16
646-638-0888

Chelsea **Asuku Sushi***
300 W 23rd St (at 8th Ave) $25
212 727-0688

Chelsea **Blue Ginger**
108 8th Ave (bet 15th & 16th St) $30
212-352-0911

Chelsea **ennju***

A self-service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi and sake
20 E 17th St. (bet 5th Ave & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go Go Curry! in NYC. Katsu curry, "Home-run curry", and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free toppings coupons on purchase for GO GO DAY
144 W 19th St (bet 6th & 7th Ave) $8.5
212-255-4555 www.gogocurrynyc.com

Chelsea **IRON Sushi**
440 3rd Ave (bet 30th & 31st St) $25
212 447-0822

Chelsea **Izakaya Ten**
207 10th Ave (bet. 22nd & 23rd St) $25
212-627-7777

Chelsea **Kiku Sushi***
235 9th Ave (bet 24th & 25th St) $15
212-627-3660

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St) $40
212-989-4478

Chelsea **Monster Sushi***
158 W 23rd St (bet. 6th & 7th Ave.) $30
212 620-0131

Chelsea **MORIMOTO**
88 10th Ave (bet 15th & 16th St) $30
212 989-8883

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2nd Anniversary event
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$10
$3 menu items
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Miso meat sauce ramen
Shio Tantun men
During this event, you will not be able to order other menu items.
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212-677-4825
129 2nd Ave., (bet. St. Marks Pl & 7th St.)
Mon-Sat: 12pm-12am
Sun: 12pm-11pm
www.misoyanyc.com
Misoya NY has 40 locations in Japan, 7 in other countries. Misoya NY specializes in miso ramen

Chelsea **Naka Naka**
456 W 17th St (bet 9th & 10th Ave) | 212-929-8544 $50

Chelsea **Ootoya**
8 W 19th St (bet 5th & 6th St.) | 212-255-0018 $20

Chelsea **Tonuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St.) | 212-660-6766 $50

Chelsea **Tobaya**
144 W 19th St (bet 6th & 7th Ave.) | 212-924-3335 $13

Gramercy

Gramercy **15 EAST**
15 E 15th St (bet Union Sq W & 5th Ave) | 212-647-0015 $80

Gramercy **Aji Sushi**
515 3rd Ave (bet 34th & 35th St) | 212-683-2056 $25

Gramercy **Choshi***
77 Irving Place (at 15th St) | 212-420-1419 $20

Gramercy **Hamachi**
34 E 20th St (bet. Park Ave & Broadway) | 212-420-8608 $25

Gramercy **Hane**
346 1st Ave (at 20th St) | 212-598-0135 $30

Gramercy **Hara**
220 Park Ave S (at 18th St) | 646-428-0553 $30

Gramercy **Koiton Seshi East***
367 3rd Ave (bet 26th & 27th St) | 212-889-2328 $15

Gramercy **Mishima***
164 Lexington Ave (bet 30th & 31st St) | 212-532-9595 $25

Gramercy **Momokawa**
157 E 20th St. (bet 3rd & Lexington Ave) | 212-684-7830 $35

Gramercy **Sahun**
168 Lexington Ave (bet 30th & 31st St) | 212-481-7766 $20

Gramercy **Soi 30 Thai Cooking**
430 3rd Ave (at 30th St.) | 212-481-5211 $16

Gramercy **Seshi SAMBA**
245 Park Ave S (bet 19th & 20th St) | 212-475-9377 $35

Gramercy **Seshi SEN-NIN**
30 E 33rd St (Park Ave S & Madison Ave) | 212-889-2208 $40

Gramercy **Terakawa Ramen***
18 Lexington Ave (bet 23rd & 22nd St) | 212-777-2533 $12

Gramercy **YAMA Restaurant**
122 E 17th St. (at Irving Pl) | 212-475-0969 $20

West Village

West Village **Akiba west 4**
101 W 4th St (bet 6th & 7th Ave) | 212-989-5440 $44

West Village **Cho Cho San***
15 W 8th St (bet. 5th & 6th Ave) | 212-473-3333 $25

West Village **EN Japanese Brasserie**
435 Hudson St (at Leroy St) | 212-647-9196 $40

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki vigor" 5th 15th, 25th are GoIGoI Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St (bet. W 3rd & Bleecker St) | 212-505-2555 www.gogocurryusa-ny.com $8.5

West Village **Hakata Tonton***
61 Grove St (bet 7th Ave & Bleecker St) | 212-242-3699 $25

West Village **JINYA Ramen Bar**
24 Greenwich Ave (bet 10th & 11th St.) | 646-323-6556 $25

West Village **Merumi***
546 LaGuardia Pl (bet Bleecker & 3rd St) | 212-979-7055 $30

West Village **Mikado***
525 6th Ave (bet. 13th & 14th St) | 212 255-9581 $20

West Village **Miyabi**
121 W 3rd St (bet MacDougal St. & 6th Ave) | 212-228-1648 $15

West Village **Miyagi**
220 W 13th St. (bet 7th & Greenwich Ave) | 212-620-3630 $25

West Village **Nagomi**
179 Prince St (bet Thompson & Sullivan St) | 212-387-8230 $35

West Village **Ramen Takemi***
30 University Pl (bet 11th & 12th St) | 212-228-2752 $13

West Village **Rockmeshe***
11 Barrow St (bet 4th & Bleecker St) | 212-675-7775 $35

West Village **Soto**
357 6th Ave (bet. 4th St & Washington Pl) | 212-414-3088 $50

West Village **Seshi Mambo**
255 Bleecker St (bet. Leroy & Cornelia St.) | 212-675-5885 $18

West Village **Seshi Yawa**
25 W 9th St (bet. 5th & 6th Ave) | 212-253-3998 $30

West Village **Tomoe Seshi**
172 Thompson St (bet Houston & Bleecker St) | 212-777-9346 $40

West Village **Ushiwakamaru**
136 W Houston St (Sullivan & MacDougal St.) | 212-228-4181 $80

East Village

East Village **Ashiya**
167 1st Ave (bet 10th & 11th St) | 212-505-3348 $15

East Village **BOND ST**
6 Bond St (bet Lafayette & Broadway) | 212-777-2500 $75

East Village **Dieci**
228 E 10th St. (bet 1st & 2nd Ave) | 212-387-9545 $40

East Village **East Noodle**
115 2nd Ave (at 7th St.) | 212-382-4285 $16

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave. (bet. 13th & 14th St.) | TEL 212-255-9581 / 9431 | Open 7 Days
Free Delivery - min $10 | Order online: www.MikadoSushiBar.com

Check the Daily Special Donbun on the owner's blog at www.ennju.com!
Twitter and Facebook are also updated daily with news info or special discounts and coupons.
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Ennju
GYOZA UDON
A hearty udon noodle soup with pork dumplings & spicy garlic souce.
$9
NEW
Eat in or take out
ennju
20 E 17th St (bet 5th Ave & Broadway)
Tel 646 336 7004
Mon Fri 11 30am 10pm Sat & Sun 12pm-8pm
Just steps from Union Square!
E 17th
Union Square

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (Matcha tea room) is available by reservation.

230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-4779 www.nycurry-ya.com

East Village **Gyu-Kaku***

34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2849

East Village **Hasaki***

210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japonica**

100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kambi Ramen House***

351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1368

East Village **Kenka***

26 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**

56 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kuboya**

536 E. 9th St. (bet. Avenue A & B) $15
212-777-7010

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **Maya Place Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-8448

East Village **Meekuri-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Noodle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon, and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855 www.zensushi-nyc.com

East Village **Natori**

50 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **OH! Tarsho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafuku***

A tiny vendor like portion Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tayaki and Daifuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.

238 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo - a Japanese cult movie about a ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

215 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Ramen Misoya New York***

129 2nd Ave. (7th St. & St. Marks Pl.) $10
212-677-4825

East Village **Ramen Setagaya (St. Marks Pl)***

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7559

East Village **Rohataya NY**

Roasting fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection thus nutrient robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48 tasting course $40, popular lunch set $10.

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9674 www.robataya-ny.com

East Village **Sake Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) $25
212-614-0133

East Village **Sapporo East**

245 E. 10th St. (at 1st Ave.) $17
212-260-1330

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Shime**

188-190 2nd Ave. (at 12th St.) $20
212-260-6303

East Village **Sobakoh***

306 E. 5th St. (bet. 1st & 2nd Ave.) $15
212-254-2244

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba, udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village***

326 E. 9th St. (bet. 1st & 2nd Ave.) $15
212-358-1155

PRIME & BEYOND NEW YORK
STEAK & BURGER

- Korean steak house in the East Village
- USDA certified prime/hand selected beef
- In house dry aging
- Live jazz on Friday & Saturday 8:30pm-11:30pm

Dinner Only
Weekdays: 5pm-11pm
Weekends: 5pm-12am

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90 E 10th St. (bet. 3rd & 4th Aves.)
Tel: 212 505 0033
primeandbeyond.com

USDA PRIME

Reservation through Open Table or Call us

Ramen Setagaya
Fort Lee NJ

New Menu! "Seafood Ramen"

We use Setagaya soup base with a lot of shrimp, squid, mussels and rich Veggies. The taste is a seafood flavor with a hint of spiciness.

Side Menu
Only AVAILABLE in NJ!
Hiroshi Buns (2pcs) $5.5
Oyaka Don (S) $5 / (L) $8
Croquette (2pcs) $5.5

Sun-Thu: 11:30am-9:30pm, Fri & Sat: 11:30am-10pm
243 MAIN ST, FORT LEE, NJ 07024 201-585-0739
www.ramensetagayany.com

East Village **Souen Restaurant***
25 E 13th St. (bet. University Pl & 5th Ave.) $20
212-477-7150

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm
132 St. Marks Pl. (at Ave. A) $12
212-598-1189 www.sushiloungenyc.com

East Village **Takahachi East Village**
85 Ave. A (at 5th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Umicore**

Umicore is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)
90 E 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumicore.com

East Village **Village Yokocho**
8 Stuyvesant St 2Fl (bet. 9th St & 3rd Ave.) $20
212-598-3041

East Village **Wasan**
108 E 4th St.(bet. 1st & 2nd Ave.) $35
212 777-1978

East Village **Yakiniku West***
216 E 9th St. (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***
6 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5099

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5905

East Village **Yuba Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-9188

East Village **Zen 6***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mhn **Ajisen Ramen***
14 Mott St. New York, NY 10013 $10
212-267-9680

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3416

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **ISE Downtown***
50 Pine St. (bet. Pearl & William St.) $30
212 785-1800

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8
212-406-6655 www.gogocurryusa-ny.com

Lower Mhn **Kaijou**
21 South End Ave. (at W. Thames St.) $30
212-786-9988

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0306

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushese**
325 Broadway (bet. Worth & Duane St.) $26
212 952-2500

Lower Mhn **Soshi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212 766-2344

Lower Mhn **Yopporai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777 7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $130
212 791 8771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212 219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212 334-4445

Tribeca **Roseejin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-349-0464

Tribeca **Shigere***
277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Takahachi Tribeca***
145 Duane St. (Church & W. Broadway) $35
212 571-1630

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212 343-0404

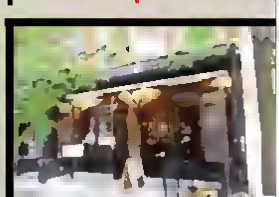
We serve appetizers using shio koji-based ingredients, a popular trend in Japan. Pair it with our organic sake and wine
aki en west
212-989-5440 OPEN 7 DAYS (6-12 PM)
151 W 4th St., (bet. Jones & Barrow Sts.)

Barley Shochu "Kan no ko" Night!

Oct 24th (Thu) 7-9:30 PM
$35 (Includes Tip and Tax)
Enjoy all the shochu you can drink with pairing food (approx 4 or 5 menu items).
Japanese Seafood Izakaya Style
Umicore
90 E. 3rd st. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumicore.com

Have the chef all to yourself!
Limited 2 people per night
Chef's Table
Inside the kitchen
Teppanyaki Tempura or Tasting Menu
$80 $120 $150/per person
Tue Wed & Thu Only
Reservation required
Mon closed
Tue-Thu & Sun 6pm-10pm
Fri & Sat 6pm-12am
66 SOUTH 2ND ST BROOKLYN NY 11211 718 384 2152 WWW.ONEOREIGHT3K.COM

wasan
3 Year Anniversary
The 3 BIG promotion Oct.14 (mon) - 20th (sun)
1 Complimentary $20 gift certificate to all visitors.
*Need reservation and mention Chopsticks NY"
2 3 year anniversary 6 course special $48
3 Wasan Junmai Sake $48 (reg. $54)
We also offer special prices for wines.


Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15 L
212-625-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-625-8923

Soho **Souce Soho***
210 6th Ave. (at Prince St.) $20 L
212-807-7421

Brooklyn

Brooklyn **1 or 8***
66 S. 2nd St. (bet. Wythe & Kent Ave.) $32 M
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15 L
718-623-1800

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30 L
718-384-7770

Brooklyn **Fushimi**
9316 4th Ave. (bet. 93rd & 94th St.) $38 L
718-833-7789

Brooklyn **Geide***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25 M
718-638-8466

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35 L
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15 L
718-858-8517

Brooklyn **IZAKAYA on SMITH***
175 Smith St. (bet. Wyckoff & Warren St.) $20 L
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30 L
718-935-0575

Brooklyn **Mizu**
152 Bedford Ave. (bet. 6th St. & 7th St.) $20 L
718-782-8566

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12 L
718-832-1111

Brooklyn **Oseke**
272 Court St. (bet. Degraw & Kane St.) $30 L
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25 L
718-783-1888

Brooklyn **OZU***
79 Clark St. (bet. Hicks & Henry St.) $20 L
718-797-3299

Brooklyn **qoo Rohata***
367 Metropolitan Ave. (at Havemeyer St.) $25 L
718-599-8433

Brooklyn **Ramen Yebisu***
126 N. 6th St. (at Berry St.) $15 L
718-782-1444

Brooklyn **Sekara 6**
837 Manhattan Ave. (bet. Calyer & Noble St.) $10 L
718-349-7989

Brooklyn **Seppero Heru Jepanese**
622 Manhattan Ave. (Dngns & Nassau Ave.) $16 L
718-383-0721

Brooklyn **Sepercore***
305 Bedford Ave. (bet. S. 2nd & S. 1st St.) $20 L
718-302-1926

Brooklyn **Teezae**
7116 18th Ave. (at 71st St.) $30 L
718-621-3238

Brooklyn **Zenkichi***
77 N. 9th St. (bet. Berry St. & Wythe Ave.) $60 M
718-388-8385

Brooklyn **ZuZu Ramen**
173 4th Ave. (at Degraw St.) $20 M
718-398-3698

Queens

Queens **Ajisen Ramee***
39-10 13th St. 1st Fl. Flushing, NY 11354 $16 L
718-395-8118

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18 L
718-937-9298

Queens **Bistro 33**
13-33 Ditmars Blvd. Astoria, NY 11105 $20 L
718-721-1933

Queens **gowasebi***
34-02 30th Ave. Astoria, NY 11103 $23 L
718-204-7354

Queens **Hakata**
37-02 Prince St. Flushing, NY 11354 $13 L
718-321-0290

Queens **Hinomaru Ramee**
33-16 Ditmars Blvd. Astoria, NY 11105 $15 L
347-702-2643

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills, NY 11375 $35 M
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk. Flushing, NY 11354 $25 L
718-380-7777

Queens **LINN Wolu Dining***
29-13 Broadway Astoria, NY 11106 $30 L
718-204-0060

Queens **Nerita**
107-06 70th Rd. Forest Hills, NY 11375 $20 L
718-263-2999

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105 $20 L
718-626-0586

Queens **Samurai Bey***
85-32 Grand Ave. Elmhurst, NY 11373 $9 L
718-457-2222

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale, NY 11385 $20 L
718-326-8704

Queens **SUSHI ISLAND***
87-16 Queens Blvd. Elmhurst, NY 11373 $20 L
718-803-3033

Queens **Tokesushi***
43-46 42nd St. Sunnyside, NY 11104 $25 W
718-729-9253

Queens **Teede Sushi***
68-28 Fresh Pond Rd. Ridgewood, NY 11385 $12 L
718-861-0808

Queens **Udon West**
13780 Northern Blvd. Flushing, NY 11354 $10 L
718-359-2324

Queens **Wetewe Sushi***
33-10 Ditmars Blvd. Astoria, NY 11105 $25 L
718-545-8508

* Chopsticks NY available to pick up

RAMEN YEBISU
We create a unique and special Ramen Experience combining Sapporo style with our original "Nama Men" fresh noodles
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ramenyebisu@gmail.com
www.facebook.com/nyramenyebisu
126 North 6th Street Brooklyn, NY, 11211

Long Island

Long Island — Benihana
2105 Northern Blvd Manhasset, NY 11030
516-627-3400
$30 L

Long Island — Benihana
520 Merchant's Concourse Westbury, NY
516-222-9081
$30 L

Long Island — Inatome Japanese Steak House*
6 5th St Valley Stream, NY 11581
516-872-0413
$28

Long Island — Isono
214 Jericho Tpk Floral Park, NY 11001
516-437-4552
$25 Su L

Long Island — Kobon Restaurant*
2016 Merrick Rd Merrick, NY 11566
516-223-3200
$30 L

Long Island — Koiso
540 Westbury Ave Carle Place, NY 11514
516-333-3434
$26 L

Long Island — KuraBara*
473 New York Ave Huntington, NY 11743
631-673-0060
$30 M L

Long Island — Kurofune*
77 Commack Rd Commack, NY 11725
631-499-1075
$20 Su L

Long Island — Momon Restaurant*
1300 Franklin Ave Garden City, NY 11530
516-747-3388
$32 L

Long Island — Nagashima*
12 A-II Jericho Tpk Jericho, NY 11753
516-338-0022
$25 Su L

Long Island — Rock-n-Sake Port WA
90 Main St Port Washington, NY 11050
516-883-7253
$30 L

Long Island — Sapporo
329F Merrick Rd Wantagh, NY 11793
516-785-3853
$18 L

Long Island — Sen Restaurant*
23 Main St Sag Harbor, NY 11963
631-725-1774
$45

Long Island — Shiro of Japan*
401 Old Country Rd Carle Place, NY 11514
516-997-4770
$20 L

Long Island — SUSHI ICHI
700 N Country Rd Setauket, NY 11733
631-675-3111
$25 L

Long Island — TAIKO Restaurant
15 S Village Ave Rockville Ctr, NY 11570
516-678-8143
$20 M L

Long Island — Taka Sushi*
621 Carmen Ave Westbury, NY 11590
516-876-0033
$20 M L

Long Island — Torigo *
196 Jericho Tpk Floral Park, NY 11001
516-352-1116
$20 L

Long Island — Yuki's Palette Too*
151 Merrick Ave Merrick, NY 11566
516-867-1736
$25 M L

The Bronx

The Bronx — OHANA
500 City Island Ave Bronx, NY 10464
718-885-0700
$35 L

* Chopsticks NY available to pick up

Westchester

Westchester — Hajime*
257 Halstead Ave Harrison, NY 10528
914-777-1543
$35 M L

Westchester — Karuta
77 Quaker Ridge Rd New Rochelle, NY 10804
914-636-6686
$15 L

Westchester — Momiji*
251 Halstead Ave Harrison, NY 10528
914-835-1076
$25 Tu L

Westchester — Nanase
522 Mamaroneck Ave White Plains, NY 10605
914-285-5351
$50 W

Westchester — Nishi
473 Ashford Ave Ardsley, NY 10502
914-693-2500
$25 Tu L

Westchester — Nodo*
200 Hamilton Ave White Plains, NY 10601
914-948-0010
$25 L

Westchester — Sakanaya Sushi
14 North Central Ave Hartsdale, NY 10530
914-946-3065
$16 L

Westchester — Sazan Restaurant*
729 Saw Mill River Rd Ardsley, NY 10502
914-674-6015
$23 L

Westchester — Tanto
539 White Plains Rd Scarsdale, NY 10583
914-725-8100
$10 Su L

Westchester — Tsuru
259 N Central Ave Hartsdale, NY 10530
914-761-0057
$25 L

Upstate

Upstate — Kiko House
11 21 E Washington Ave Pearl River, NY
845-735-8885
$25 M L

Upstate — Matsu Hana
321 Route 59 Central Nyack, NY 10960
845-727-3939
$20 L

New Jersey

New Jersey — Ajihei Princeton
11 Chambers St Princeton, NJ 08542
609-252-1151
$20 M L

New Jersey — Akai Sushi Lounge
11 N Dean St Englewood, NJ 07631
201-541-0088
$18 L

New Jersey — Aoyama
1962 Washington Valley Rd Martinsville, NJ
732-271-2558
$18 M L

New Jersey — Asahi Japanese*
1475 Bergen Blvd Fort Lee, NJ 07024
201-944-5113
$17 Tu L

New Jersey — Onimatsu*
860 Mountain Ave Mountainside, NJ 07092
908-233-7818
$25 M L

New Jersey — Ernst Japanese
1405 Teaneck Rd Teaneck, NJ 07666
201-837-1280
$20 L

New Jersey — Hanayama Ramen*
430 Anderson Ave Cliffside Park, NJ 07010
201-917-5532
$10 M Tu F Th W

New Jersey — Higo Bitten Ramen*
2024 Center Ave #J & K Fort Lee, NJ 07024
201-461-5465
$15 L

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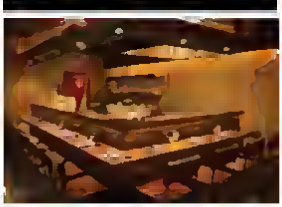
F-S: 5-MIDNIGHT
SUN: 5-10



New Jersey **Hoeshu Lounge***
31 Montgomery St, 2 Fl Jersey City, NJ 07302
201-324-2788
$25

New Jersey **Ichi Umi Restaurant**
352 Menlo Park Dr Edison, NJ 08837
732-906-2370
$30

New Jersey **ICHIBAN**
775 Bloomfield Ave W Caldwell, NJ 07006
973-808-7178
$22

New Jersey **Josho Restaurant***
120 Cedar Grove Ln Somerset, NJ 08873
732-469-8969
$25

New Jersey **Kaneme***
713 Palisade Ave Cliffside Park, NJ 07010
201-886-0060
$25

New Jersey **KIKU**
365 Rt 17 S Paramus, NJ 07652
201-265-7200
$40

New Jersey **Komegashi***
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201-433-4567
$25

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99 Town Sq Pl Jersey City, NJ 07310
201-533-8881 www.komegashi.com
$30

New Jersey **Kyushu Sushi***
209 Paterson Ave, Wallington, NJ 07057
973-773-7100
$25

New Jersey **Masa Sushi & Grill***
81 W Allendale Ave Allendale, NJ 07401
201-934-8818
$30

New Jersey **Monster Sushi***
395 Springfield Ave Summit, NJ 07901
908-598-1100
$25

New Jersey **Princeton Toma Sushi**
236 Nassau St Princeton, NJ 08542
609-924-9478
$15

New Jersey **Raku Izakaya**
209 Main St Fort Lee, NJ 07024
201-585-0707
$25

New Jersey **Sakana-bana***
43 Franklin Ave Ridgewood, NJ 07450
201-447-8525
$25

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater, NJ 07020
201-941-1004
$10

New Jersey **Sanaki Sanda (Mitsuwa)**
595 River Rd Edgewater, NJ 07020
201 941-9113
$10

New Jersey **Sugi**
2117 Rt 4 E Fort Lee, NJ 07024
201-461-3100
$22

New Jersey **Sushi Tanga***
516 Jersey Avenue
201 332-8300
$13

New Jersey **TATSUMI***
1034 River Rd Edgewater, NJ 07020
201 969-0202
$25

New Jersey **Teak On The Hudson**
16 Hudson Dr Hoboken, NJ 07030
201-653-8988
$30

New Jersey **Teodo Sushi***
10 Schuyler Ave, Kearny, NJ 07032
201 991-5581
$12

New Jersey **Toya Restaurant***
498 Anderson Ave Cliffside Park, NJ 07010
201 917-5532
$20

New Jersey **Umeya**
156 Piermont Rd Cresskill, NJ 07626
201-816-0511
$25

New Jersey **Yakitori 39**
252-254 Degraw Ave Teaneck, NJ 07666
201 862-0700
$35

New Jersey **Yamagata Restaurant***
1536 Palisades Avenue Fort Lee, NJ 07024
201-585-0469
$25

Connecticut

Connecticut **Abis**
361 Greenwich Ave Greenwich, CT 06830
203-552-9100
$30

Connecticut **Kazu**
84 N Main St. Norwalk, CT 06854
203-866-7492
$25

CAFE

Upper West **Beard Papa's Upper W**
2167 Broadway (bet. 77th & 78th St.)
212-799-3770
Cream Puffs

Upper East **Choux Factory**
1595 1st Ave (bet. 82nd & 83rd St.)
212-288-2023
Cream Puffs

Midtown West **Cafe Zaiya Midtowe W.**
1073 6th Ave (bet. 40th & 41st St.)
212-764-8785
Bakery

Midtown West **Minamoto Kitchoae**
608 5th Ave (bet. 48th & 49th St.)
212-489-3747
Confectionery

Midtown East **BentOn Cafe**
156 E. 45th St (bet. 3rd & Lexington Ave.)
212 922-9786
Bakery

Midtown East **Cafe Zaiya Midtown E.**
18 E. 41 St (bet. Madison & 5th Ave.)
212 779-0600
Bakery

Midtown East **Choux Factory**
985 1st Ave (bet. 58th & 59th St.)
212 223-0730
Cream Puffs

Chelsea **Flevahoon**
600 6th Ave (bet. 17th & 18th St.)
212-414-0010
Dessert Bar

East Village **Cafe Zaiya East Village**
59 Cooper Sq (bet. 7th St. & St. Marks Pl.)
212 253-9700
Bakery

East Village **Chikalicious**
203 E. 10th St (bet. 1st & 2nd Ave.)
212-475-0829
Dessert Bar

East Village **PANYA**
8 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212 777-1930
Bakery

Lower Man **Yaya Tea Garden**
51 Chrystie St (Hester & Canal St.)
212 226-2803
Rice Balls

New Jersey **Minamoto Kitchoae**
595 River Rd Edgewater, NJ 07020
201-313-9335
Confectionery

New Jersey **Patisseae**
250 Main St Fort Lee, NJ 07024
201-592-9878
Bakery

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45th St
44th St
Lexington Ave

KARAOKE

Uppe East — Iggy's
1452 2nd Ave (bet 75th & 76th St.) 212-327-3043 — $1 /song

Midtown West — Yuki 55*
253 W 55th St (bet. Broadway & 8th Ave.) 212-765-1210 — $8/h /person

Midtown East — Box Saack Riki
141 E 45th St 2 Fl (bet 3rd & Lexington Ave.) 212-986-5612 — $10/h $30 m n

Midtown East — Japas 38
9 E 38th St (bet Madison & 5th Ave.) 212-675-4040 — $8/h /person

Midtown East — Karaoke Duet 48*
304 E 48th St (bet 1st & 2nd Ave.) 212 753-0930 — $4/h /person

Koreatown — 5 Bar Karaoke
35 W 32nd St 5F (bet 5th Ave & Broadway) 212-594-5544 — $30 /room

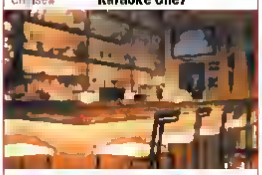
Koreatown — Gagopa Karaoke
25 W 32nd St (bet. 5th Ave & Broadway) 212 967-5353 — $30 /room

Koreatown — Karaoke Duet 35*
53 W 35th St 2 Fl (bet. 5th & 6th Ave.) 646-473-0926 — $4/h /person

Koreatown — MK
11 W 32nd St 5 Fl (bet. 5th Ave. & B way) 212 564-3436 — $40/h /room

Koreatown — Radio Star Karaoke
3 W 35th St. (bet 5th & 6th Ave.) 212-594-2520 — $40 /room

Chelsea — Karaoke One7



They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

219 W 17th St (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com — $2/song

West Village — Apple Restaurant
17 Waverly Pl (bet. Greene & Mercer St.) 212-473-1688 — $10/over /room

West Village — Karaoke Cava
9 E 13th St (bet. University Pl & 5th Ave.) 646-250-5670 — $35- /room

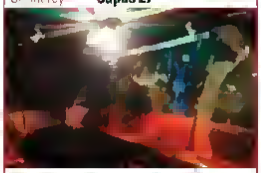
West Village — NEMO
56 E 13th St. (bet. Broadway & University Pl.) 212-477-1177 — $6/h /person

East Village — Planet Rose
213 Ave A (bet. 13th & 14th St.) 212-353-9500 — $2/song

Gramercy — Music Story
34 32nd St 5 Fl (Park Ave S & Madison Ave.) 212 594-4244 — $40 /room

East Village — Second on Second
272 2nd Ave (bet. 1st & 2nd St.) 212-473-2922 — $30/h /room

Gramercy — Japas 27*



Sing yourself away at Japas 27. They offer karaoke rooms at no charge ($10 minimum per person Sunday through Thursday only.) Their kitchen is open until 3am everyday with a selection of over 50 food-items. Unlimited Drink Plan is only $15.99 per person for 2 hours with food. It's only $24.99 per person for 2 hours. Private rooms are also available. Please inquire within.

366 3rd Ave (bet. 26th & 27th St.) 212-683-2323 www.karaoke27.com — $10/ person

East Village — Sing Sing (Ave A)*
SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave A (bet 4th & 5th St.) 212-674-0700 www.karaokesingsing.com — $3-8/h per person

East Village — Sing Sing (St. Marks)*
SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave.) 212-387-7900 www.karaokesingsing.com — $3-8/h per person

East Village — U2 Karaoke Lounge
6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-228-6250 — $8/h

Lower Mhn — Asia Roma
40 Mulberry St (bet. Worth & Bayard St.) 212 385-1133 — No nhrge

Lower Mhn — Bmy Karaoke Bar
8 Thompson St 2 Fl (bet. 6th Ave & Canal St.) 212-334-5480 — $30/h /box

Lower Mhn — Mott Karaoke Lounge
43 Mott St (bet. Worth & Bayard St.) 212-693-0004 — min $30 /room

Brooklyn — 100 Fua
932 60th St (9th Ave & Fort Hamilton Pkwy.) 718-436-8883 — $40/h /room

Queens — Karaoke Shout*

120,000 songs in 18 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria NY 11103 718-569-0090 www.karaokeshout.com — $3-7/h person

JAPANESE GRANDMA'S TIPS

How to Clean Tableware & Glasses That Have Lost Their Shine

If your tableware and glasses become dull and lack luster, soak them in a basin with water and vinegar. To lukewarm water (about 100°F) add 4-5 tablespoons vinegar. Soak tableware and glasses in it for 20 minutes. Finally rinse them with cold water.

SING SING KARAOKE
Everyday Happy Hour! Open to 7pm $4/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
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Hours Sun-Thu 1pm-4am
Fri&Sat 1pm-6am
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81 Avenue A. (bet. 5th & 6th St.)
212-674-0700
Hours Mon-Thu 3pm-4am
Fri Sat & Sun 2pm-4:30am
Special Promotion
Mention Chopsticks NY and get 50% off (only Mon-Thu)
$8/hr/p → $4/hr/p

Northern Thai Supreme in Williamsburg

CHAI THAI KITCHEN

Today Williamsburg attracts young stylish crowds but it was still a mosaic of local small shops warehouses and new businesses when Chai Thai Kitchen opened just one block away from the Bedford Avenue station back in 2003 Pioneering the neighborhood's Thai food scene the restaurant has been serving up home-style Thai flavors all these years under the helm of a Thailand born owner/chef, Amornrat Fukuda With years of French cuisine experience she modernizes authentic Thai dishes while staying true to her family recipes rooted in the Northern Thai region

The menu includes all the American favorites like *Pad Thai, Green Curry* and *Tom Yum Goong*, but Chai Thai's specialty dishes are not to be missed In the early autumn when warm and cold days still fluctuate you should try *Spicy Winter Melon Curry with Chicken* The clear, soupy curry's spicy and sour tastes with an aroma of herbs are so refreshing you'll feel as if it's cleansing your body As autumn progresses enjoy another curry dish, *Kaeng Hung Lay*, whose succulent and tender beef short ribs are embraced in layers of flavors with a powerful impact on your palate If you crave the taste of coconut milk, *Chiang Mai Noodles* is the one for you It highlights two types of egg noodles, crunchy and soft ones, in a red spicy coconut milk soup, allowing you to enjoy two textures in one dish. The meal ends perfectly with exquisite *Mango Sticky Rice*

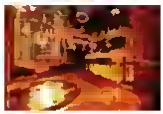
Chai Thai Kitchen
(Williamsburg)
124 N 6th St., Brooklyn, NY 11211
TEL: 718-599-5889

(Midtown West)
930 8th Ave , New York, NY 10019
TEL. 212-707-8778

Kaeng Hung Lay is a classic Northern Thai curry with no coconut milk used

Indulge in the decadence of *Mango Sticky Rice*. Melting mango creamy coconut milk and rich sticky rice nicely dance in your mouth

Spicy sausage *Sai Aua* is homemade and packed with Thai flavors such as red curry paste kaffir lime leaves turmeric lemongrass and chili pepper



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Superior Taste Yellowtail

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Have you ever been asked by your customer "Are you using Hon Hamachi in this restaurant?"

As distributors, we are dedicated to providing the highest quality seafood products. Health and taste are our top priorities."

Safety first!

Hon Hamachi yellowtail are conscious of maintaining a clean pristine and unpolluted environment and regularly monitor and sustain environmental standards Also, **CO gas smoke or pepper is never used** for color retention You can be confident in your choice

Why it's so tasty?

Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience technical skill allows for these fish to grow in a more desirable manner The larger cages allow for more exercise which promotes an even distribution of fat throughout the body which essentially yields tastier fish

Other traders may approach restaurants saying...

"The label is different but it's the same as Hon Hamachi."
"It's made by the same method of growing."
"It comes from the same place."
"It has the same quality."
A lot of traders identify their yellowtail as Hon Hamachi, however, it is totally different!
Hon Hamachi is our own brand.

COSMOS GRACE, INC. TEL: 626-292-1701

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
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Romantic Dining
Vegetarian Friendly
L Open for Lunch
Delivery
Family Dining
Local Favorite
Business Dinner

C Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St (bet Columbus & Amsterdam Ave) | 212 787-3333 — $25

U[illegible] West — Dlhe's
1991 Broadway (bet 67th & 68th St) | 212-595-8181 — $15

U[illegible] West — Shen Lee West
43 W 65th St (Central Park W & Columbus) | 212 595-8095 — $35

Upp[illegible] East — Cafe Evergreen
1357 1st Ave (bet 73rd & 74th St) | 212 744-3266 — $30

Upper East — Chinatown East
1650 3rd Ave (bet 92nd & 93rd St.) | 212-987-3500 — $10

U[illegible] East — Lin's Noodle & Grill
1500 3rd Ave (bet. 84th & 85th St) | 212-639-1313 — $25

U[illegible] East — Oer Place
242 E 79th St (bet 2nd & 3rd Ave) | 212-288-4488 — $25

Upper East — Philippe
33 E 60th St (bet Park & Madison Ave.) | 212-644-5885 — $45

U[illegible] East — Shenghei Pavilion
1378 3rd Ave (bet 78th & 79th St.) | 212-585-3388 — $37

Upper East — Szechuan Gourmet
1395 2nd Ave (at 73rd. St.) | 212 737-1838 — $25

Mi[illegible]town West — Chine Grill
60 W 53rd St (bet. 5th & 6th Ave.) | 212-333-7788 — $66

M[illegible]town West — Jne's Shanghai
24 W 56th St (bet. 5th & 6th Ave.) | 212-333-3868 — $20

M[illegible]town West — Roby Foo's Times Sq
1625 Broadway (bet 49th & 50th St.) | 212-489-5700 — $30

M[illegible] West — Tang Pavilion
65 W 55th St (bet 5th & 6th Ave) | 212-956-6688 — $25

M[illegible]town — Wu Liang Ye
36 W 48th St (bet 5th & 6th Ave) | 212-398-2308 — $35

Midtown East — Chin Chin
216 E 49th St (bet 2nd & 3rd Ave.) | 212-888-4555 — $30

M[illegible] East — Dynasty Seng
511 Lexington Ave. 2 Fl (at 48th St.) | 212-355-1200 — $35

Midtown East — Evergreen on 38
10 E 38th St (bet Madison & 5th Ave) | 212-448-1199 — $25

Midtown East — Grand Sichuan
1048 2nd Ave (bet 55th & 56th St.) | 212 355-5155 — $20

M[illegible]town East — Lychee House
141 E. 55th St (bet 3rd & Lexington Ave.) | 212 753-3900 — $20

M[illegible] East — Men Noodle Shop
922 2nd Ave (at 49th St.) | 212-888-0027 — $15

M[illegible] East — MR K's*
570 Lexington Ave (at 51st St.) | 212 583-1668 — $50

M[illegible] — Peking Deck House*

BEST PEKING DUCK IN NYC
The house specialty and a crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week
239 E. 53rd St. (bet 2nd & 3rd Ave.) | 212 759-1260 | www.pekingduckhousenyc.com — $33

M[illegible] East — Phoenix Garden
242 E. 40th St. (bet. 2nd & 3rd Ave.) | 212-983-6666 — $20

M[illegible] East — Shih Lee
311 E. 45th St. (bet. 1st & 2nd Ave.) | 212-867-0318 — $10

M[illegible]town East — Shen Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) | 212-371-1844 — $35

Chel[illegible] — Grand Sichuan
229 9th Ave (at 24th St) | 212-620-5200 — $20

[illegible]sea — Rickshaw Dumpling
61 W. 23rd St. (bet. 5th & 6th Ave.) | 212 924-9220 — $15

G[illegible]rcy — Grand Sichuan
227 Lexington Ave (bet. 33rd & 34th St.) | 212-679-6770 — $25

Gra[illegible]cy — The Cottage*
33 Irving Place (at 16th St.) | 212-505-8500 — $12

West Village — Empire Szechuan
173 7th Ave. S (at Perry St.) | 212-243-6048 — $15

West Village — Shenghei Sqeare
11 E. 13th St. (bet. University Pl & 5th Ave.) | 646-448-7313 — $20

East Village — BanHnus
23 E. 14th St. (bet. 2nd & 3rd Ave.) | 646-658-9488 — $14

Fa[illegible]ll — Dempling Men*
100 St. Marks Pl (bet. 1st Ave & Ave A) | 212-505-2121 — $11

Lowe[illegible] Mhn — ABC Chinese Restaurant
34 Fell St (bet. Bowery & Mott St.) | 212 346-9390 — $25

Lo[illegible] Mhn — Amazing 66
66 Mott St (bet. Bayard & Canal St.) | 212-334-0099 — $25

Lower Mhn — Au Mandarin
200-250 Vesey St. (at West St.) | 212-385-0313 — $30

Lo[illegible] Mhn — Congee Village
100 Allen St (bet. Broome & Delancy St.) | 212-941-4818 — $16

Lower Mhn — Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) | 212 732-0797 — $15

Lowe[illegible] Mhn — Golden Unicorn*
18 E. Broadway (bet. Market & Catherine St.) | 212 941-0911 — $25

Lo[illegible] Mhn — Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) | 212-964-5256 — $20

Lo[illegible] Mhn — Joe's Ginger
25 Pell St. (at Doyers St.) | 212 285-0333 — $25

Lo[illegible] Mhn — Lin's Dumpling House
28 Bowery (at Bayard St.) | 212-349-0323 — $10

Lower Mhn — Mandarin Court
61 Mott St (bet. Bayard & Canal St.) | 212-608-3838 — $15

Lo[illegible] Mhn — Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) | 212-625-2359 — $15

Lo[illegible] Mhn — Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) | 212-619-0005 — $35

Lowe[illegible] Mhn — Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) | 212-602-3838 — $26

Lo[illegible] Mhn — Shenghei Cuisine*
83 Bayard St. (at Mulberry St.) | 212 732-8388 — $25

Queens — East Manor
46-45 Kissena Blvd Flushing NY 11355 | 718-888-[illegible] — $25

Qu[illegible] — Himalayan Yak Restaurant*
72-20 Roosevelt Ave Jackson Heights NY 1372 | 718-779-1119 — $15

KOREAN

M[illegible]town West — Bnnn
350 W. 50th St. (bet. 8th & 9th Ave.) | 212 582-4448 — $30

Mi[illegible] West — Chom Chom
40 W. 56th St. (bet. 5th & 6th Ave.) | 212 213-2295 — $40

M[illegible]town West — Dnnji
346 W. 52nd St. (bet. 8th & 9th Ave.) | 212-586-2990 — $44

M[illegible] East — Korae Palece
127 E. 59th St. (bet. Park & Lexington Ave.) | 212-332-2350 — $30

Koreatown — Cho Dong Gol
55 W. 35th St. (bet. 5th & 6th Ave.) | 212-695-8222 — $30

Ko[illegible] — Don's Bogam*
17 E. 32nd St. (bet. Madison & 5th Ave.) | 212-683-2200 — $40

Koreat[illegible] — Frenche Vegen Cafe
12 Park Ave. (bet. 34th & 35th St.) | 212-213-1001 — $25

Ko[illegible]town — HAN BAT*
53 W. 35th St. (bet. 5th & 6th Ave.) | 212-629-5588 — $15

Koreatown — HANGAWI*
12 E. 32nd St. (bet. 5th & Madison Ave.) | 212-213-0077 — $40

Ko[illegible] — Hyo Dong Gak*
51 W. 35th St. (bet. 5th & 6th Ave.) | 212-695-7167 — $20

Koreatow[illegible] — Kang Soh
1250 Broadway (at 32nd St.) | 212-564-8945 — $30

Koreatown — Komtang House*
32 W. 32nd St. (bet. 5th Ave. & Broadway) | 212 947-4482 — $15

Kor[illegible]town — KRISTALBELLI
8 W. 36th St. (bet. 5th & 6th Ave.) | 212-290-2211 — $40

Ko[illegible]town — Kum Gang San*
49 W. 32nd St. (nr Broadway) | 212-967-0909 — $20

Koreat[illegible] — Kunjip Restaurant
5 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-216-9487 — $15

Koreatown — Madangsur*
35 W. 35th St. (bet. 5th & 6th Ave.) | 212-564-3333 — $30

Koreatown — Seoel Gerden
34 W. 32nd St. (bet. 5th Ave. & Broadway) | 212 736-3002 — $20

Ko[illegible]town — Shilin
37 W. 32nd St. (bet. 5th Ave. & Broadway) | 212 967-1680 — $25

West V[illegible]lage — Do Hwa
55 Carmine St. (at Bedford St.) | 212-414-1224 — $27

East V[illegible]lage — Bon Chon
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212 228-2887 — $20

East V[illegible]lage — Dok Seni's
119 1st Ave. (bet. 7th St. & St. Marks Pl.) | 212-477-9508 — $20

Lower M[illegible] — Kori
253 Church St. (bet. Leonard & Franklin St.) | 212-334-0908 — $20

Brnnklyn — Dokebi*
199 Grand St. (bet. Driggs & Bedford Ave.) | 718-782-1424 — $25

Q[illegible]ens — KOREANA*
136-20 38th Ave. Flushing NY 11354 | 718-713-0252 — $25

W[illegible]te — Kalbi House
291 Central Ave. White Plains NY 10606 | 914-328-0251 — $20

New Jersey — Dong Chun Hong
144 Main St. Fort Lee, NJ 07024 | 201 592-0450 — $13

New J[illegible]sey — Gammeeok *
495 Main Street Fort Lee NJ 07024 | 201 242-4333 — $17

New Jersey — Gemmeeok
110 Broad Ave. Palisades Park NJ 07650 | 201 945-6300 — $17

New J[illegible]sey — Myung Dong Noodle House
2013 Lemoine Ave. Fort Lee NJ 07024 | 201-592-6300 — $13

Con[illegible]t — Pinehill Restaerant
123 Paramus Rd Paramus NJ 07652 | 201-843-0170 — $20

THAI

Upper West — Long Grein
2534 Broadway (at 95th St.) | 212-[illegible]-0888 — $22

Upp[illegible] — Eat Thai
1429 3rd Ave (bet. 80th & 81st St.) | 212 772-8484 — $15

Upper East	**Spice**	
1475 1st Ave. (at 77th St.) 212-744-6374		$20
Upper East	**Viang Ping**	
1303A 2nd Ave. (bet. 72nd & 73rd St.) 212-249-6484		$22
Midtown West	**Aura Thai**	
462 9th Ave. (bet. 35th & 36th St.) 212 971-8530		$14
Midtown West	**Bangkok House**	
360 W. 46th St. (bet. 8th & 9th Ave.) 212-541-5943		$18
Midtown West	**Breeze**	
661 9th Ave. (bet. 45th & 46th St.) 212.262.7777		$25
Midtown West	**Chai Thai Kitchen**	
930 9th Ave. (at 56th St.) 212 707-8779		$30
Midtown West	**Chaopea Thai**	
761 9th Ave. (at 51st St.) 212-586-6808		$20
Midtown West	**Pam Real Thai 47**	
402 W. 47th St. (bet. 9th & 10th Ave.) 212-315-4441		$20
Midtown West	**Pam Real Thai 49**	
404 W. 49th St. (bet. 9th & 10th Ave.) 212-333-7500		$20
Midtown West	**Pongsri Thai***	
244 W. 48th St. (bet. Broadway & 8th Ave.) 212-582-3392		$25
Midtown West	**Room Service Midtown**	
690 9th Ave. (bet. 47th & 48th St.) 212-582-0300		$25
Midtown West	**Thai Palate**	
534 9th Ave. (bet. 39th & 40th St.) 212-279-5995		$15
Midtown West	**Thai Select**	
472 9th Ave. (bet. 36th & 37th St.) 212-695-9820		$12
Midtown West	**viv Bar & Restaurant**	
717 9th Ave. (at 45th St.) 212-581-5980		$20
Midtown West	**Yum Yum 3***	
658 9th Ave. (at 46th St.) 212-956-0539		$15
Midtown West	**Yum Yum Bangkok***	
650 9th Ave. (bet. 45th & 46th St.) 212.262.7244		$15
Midtown West	**Yum Yum Too***	
662 9th Ave. (at 46th St.) 212.247.2228		$20
Murray Hill-East	**OBAO**	
222 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-300-5588		$25
Murray Hill-East	**Rein Thai Restaurant***	
220 53rd St. (bet. 2nd & 3rd Ave.) 212-752-3333		$16
Murray Hill-East	**Talent Thai Kitchen**	
210 E. 34th St. (bet. 2nd & 3rd Ave.) 212-725-8998		$11
Chelsea	**Pad Thai**	
114 8th Ave. (bet. 15th & 16th St.) 212-691-5226		$20
Chelsea	**Poagsri Chelsea**	
165 W. 23rd St. (bet. 6th & 7th Ave.) 212-645-8908		$20
Chelsea	**Regional Thai***	
208 7th Ave. (bet. 21st & 22nd St.) 212-807-9872		$15
Chelsea	**Room Service**	
186 8th Ave. (bet. 18th & 19th St.) 212-691-0235		$25
Chelsea	**Royal Siam**	
240 8th Ave. (bet. 22nd & 23rd St.) 212-741-1732		$25
Chelsea	**Siam Thai**	
150 8th Ave. (bet. 17th & 18th St.) 212-675-0060		$25
Gramercy	**Bangkok 2 Thai***	
348 1st Ave. (bet. 20th & 21st St.) 212-473-4480		$14
Gramercy	**Jaiya Thai**	
396 3rd Ave. (bet. 28th & 29th St.) 212-689-1330		$25
Gramercy	**Rhong Tiam**	
31 E. 21st St. (bet. 5th Ave. & Broadway) 212-420-7500		$20
Gramercy	**Taaa Thai Cuisine**	
17 E. 31st St. (bet. Madison & 5th Ave.) 212.213-3773		$15
Gramercy	**Toon Thai Cafe***	
435 Park Ave. S. (bet. 29th & 30th St.) 212-644-6389		$25
West Village	**Galaaga**	
149 W. 4th St. (at 6th Ave.) 212 229-4257		$15
West Village	**SEA**	
835 Washington St. (at W. 12th St.) 212-243-3339		$15
West Village	**Tue Thai Food***	
3 Greenwich Ave. (8th Ave. & Christopher St.) 212 929-5988		$20
East Village	**Kati Thai Cuisine**	
347 E. 14th St. (bet. 1st & 2nd Ave.) 212-533-2048		$11
East Village	**Klong**	
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-505-3055		$15
East Village	**Spice**	
104 2nd Ave. (at 6th St.) 212-533-9500		$20
East Village	**Tai Thai**	
79 E. 1st St. (bet. 1st Ave. & Ave. A) 212.777.2662		$12
Lower Manhattan	**Hi Thai**	
123 Ludlow St. (bet. Delancy & Livingston St.) 212-477-7524		$14
Lower Manhattan	**Kuma Inn**	
113 Ludlow St. 2 Fl (Delancey & Rivington St.) 212-353-8866		$25
Lower Manhattan	**Poagsri Chinatown**	
106 Bayard St. (at Baxter St.) 212-349-3132		$20
Lower Manhattan	**Sticky Rice**	
95 Orchard St. (bet. Grand & Broome St.) 212-274-8208		$15
Soho	**Kittichai**	
60 Thompson St. (bet. Broome & Spring St.) 212-219-2000		$38
Soho	**Peep**	
177 Prince St. (bet. Thompson & Sullivan St.) 212-254-7337		$20
Brooklyn	**Chai Thai Kitchen***	
124 N. 6th St. (at Berry St.) 718-599-5595		$16
Brooklyn	**Lily Thai**	
615 Grand St. (bet. Leonard & Lorimer St.) 718-218-7622		$15

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VIETNAMESE

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113 Mott St (bet. Henry & Canal St.) $5
212 226-7221

Lower Manhattan **Paris Restaurant***
213 Grand St (bet. Elizabeth & Mott St.) $5 L
212 226-3928

Tribeca **Viet Cafe**
345 Greenwich St (bet. Jay & Harrison St.) $25 Su L
212-431-5899

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet. Hoyt & Smith St.) $9 L
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Upper East **Ambar***
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Midtown West **Blue Ribbon Sushi Bar & Grill**
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754 9th Ave (bet. 50th & 51th St.) $25 L
212-674-2003

Midtown East **1066 Eno Restaurant**
1058 1st Ave (at 58th St.) $25
212-418-0009

Midtown East **Fusha Asian Cuisine**
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Midtown East **Jazz at Kitano**
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212-885-7123

Chelsea **Rice on Lexington Ave**
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212-685-5400

West Village **Betal**
51 Grove St (bet. Bleaker St & 7th Ave. S.) $30
212-352-0400

West Village **Cafe Asean**
117 W 10th St (bet. 5th & Greenwich Ave.) $22 L
212-633-0348

West Village **Goba**
401 6th Ave (bet. 9th St & Waverly Pl.) $20 L
212-255-3242

East Village **Friend House**
106 3rd Ave (at 13th St.) $22 L
212-388-1838

East Village **Lucky Changs**
24 1st Ave (bet. 1st & 2nd St.) $30
212-473-0516

East Village **Prime & Beyond New York**
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212-505-0033

East Village **Stand4**
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Lower Manhattan **Yushi**
250 Vesey St 4 World Financial Center $12 Su
212-945-3098

Brooklyn **Blue Ribbon Brooklyn**
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718-840-0404

Brooklyn **Purpla Yam**
1314 Cornelyou Road (bet. Argyle & Rugby Rds.) $30 L
718-940-8188

Brooklyn **Rice**
81 Washington St (bet. York & Front St.) $20 L
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Let's Eat the Season ~Salmon~

In autumn, salmon return to the rivers where they were born to lay eggs. People in Japan usually eat salmon grilled, simply seasoned with salt or marinated with sake kasu (sediment leftover from sake production), and of course, as a sushi topping. There are plenty of other ways to enjoy salmon, however, and here Misako-sensei shares a hearty, escabeche-style dish with an abundance of mushrooms. Using sushi vinegar is an easy way to give a sweet and sour flavor to this meal. The beautiful pink of the salmon and the earthy colors of the mushrooms invite you to enjoy layers of autumnal surf and turf.

Rice Vinegar Marinated Salmon with Assorted Mushrooms

[INGREDIENTS] (Serves 3-4)

❒ 1 lb fresh, skinned salmon ❒ 2 cups of your favorite mushrooms (enoki, shiitake, maitake, shimeji, etc.), sliced ❒ 1/2 red onion, thinly sliced ❒ 1/2 bunch scallions, thinly sliced ❒ Salt, black pepper, sake to season ❒ 1 tsp freshly grated ginger ❒ 1/3 cup sushi vinegar ❒ 1 tsp soy sauce ❒ 5 tbsp olive oil ❒ Lemon to garnish ❒ 1 persimmon, sliced (optional)

[DIRECTIONS]

1. Slice salmon into 1-inch-thick pieces and cut each slice in half.
2. Sprinkle some salt and sake on the salmon pieces and let sit for a few minutes.
3. In a bowl, mix the sushi vinegar, soy sauce, black pepper, ginger, sliced onion, and scallions and set aside.
4. Heat pan and add 3 tablespoons of olive oil. Saute sliced mushrooms until tender.
5. Put sautéed mushrooms into vinegar mixture and let them marinate.
6. Wipe pan with paper towel and put back on heat. Add 2 tablespoons of olive oil.
7. Pat salmon pieces dry and place in pan. Sauté 2-3 minutes on each side and transfer to bowl with mushrooms and vinegar.
8. Tranfer salmon and mushrooms with marinade liquid into a plastic container and cover. Let it sit in the refrigerater for at least 3 hours to marinate.
9. Serve with lemon and sliced persimmon.

Nanban-zuke [Japanese-style Escabeche]

Nanban-zuke refers to a dish that marinates small, fried fish (e.g., sardines, smelt, Japanese jack mackerels) in a sweet and savory vinegar dressing mixed with scallions (or onions) and red pepper. It is an import from Portugal and Spain, countries Japan traded with back in the sixteenth and seventeenth centuries. Although this dish resembles its Mediterranean inspiration, escabeche, nanban-zuke usually uses rice vinegar and soy sauce, which give it a distinctly Japanese flavor.

TIP: This dish requires only one pan to make and yet the end product looks really festive and gorgeous. You can prepare this one day ahead, as it becomes better the longer it marinates in the fridge. Enjoy the assortment of autumn flavors!

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CUCUMBER AND SEAWEED SALAD

[INGREDIENTS]

- ☐ Cucumber 1 piece
- ☐ Dried Seaweed 1/4 cup
- ☐ Imitation Crab - 4 oz
- ☐ SEASONED RICE VINEGAR - 2 tbsp

[HOW TO COOK]

1. Slice a cucumber into small pieces. Salt and drain excess water.
2. Hydrate seaweed in warm water. Squeeze excess water.
3. Mix cucumber and seaweed.
4. Arrange 1, 2 and imitation crab in a bowl. Pour vinegar over the salad.

TIP Squeeze excess water from cucumbers and wakame seaweed well.

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

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2535 Broadway (bet. 114th & 115th St.) — Japanese
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38 W. 56th St. (bet. 5th & 6th Ave.) — Japanese
212-707-0525

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125 E. 47th St. (bet. 3rd & Lexington Ave.) — Japanese
212-755-7380

Katagiri & Co., Inc.*
224 E. 59th St. (bet. 2nd & 3rd Ave.) — Japanese
212-755-3566

Saanse Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) — Japanese
646-380-9280

TOMIYA*
239 E. 53rd St. (bet. 2nd & 3rd Ave.) — Japanese
212-510-7311

H Mart Haa Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) — Korean
212-695-3283

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) — Korean
212-244-1115

Japaa Pramium Beef
57 Great Jones St. (bet. Bowery & Lafayette) — Other
212-260-2333

M2M E. Village*
55 3rd Ave. (bet. 10th & 11th St.) — Japanese
212-353-2938

Saanse Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) — Japanese
212-598-3040

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.) — Japanese
212-962-6822

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.) — Chinese
212-431-0002

Sunrise Mart SoHo*
494 Broome St. (Wooster St. & W. Broadway) — Japanese
212-219-0033

Midoriya*
167 N9th St. Brooklyn, NY 11211 — Japanese
718-599-4690

Family Market*
25-15 Broadway Astoria, NY 11106 — Japanese
718-956-7925

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 — Korean
718-461-1311

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 — Korean
718-886-0005

H Mart Northern Blvd
141-40 Northern Blvd. Flushing, NY 11354 — Korean
718-358-0700

H Mart Uaisa
29-02 Union St. Flushing, NY 11354 — Korean
718-445-5858

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596 — Korean
516-659-0270

H Mart Woodside
56-18 Woodside Ave. Flushing, NY 11377 — Korean
718-446-0758

Sakara-ya
73-05 Austin St. Forest Hills, NY 11375 — Japanese
718-268-7220

H & Y Marketplace
478 Plainview Rd. Hicksville, NY 11801 — Korean
516-935-4041

H Mart Great Neck*
495 Great Neck Rd. Great Neck, NY 11021 — Korean
516-482-3113

Nara Japaanese Foods*
165A Main St. Port Washington, NY 11050 — Japanese
516-883-1830

Shin Nippoa Do*
63 Maple Ave. Pelham Heights, NY 11577 — Japanese
516-825-1814

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 — Japanese
914-683-8735

Fuji Mart Scarsdale*
816 White Plains Rd. Scarsdale, NY 10583 — Japanese
914-472-1468

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 — Korean
914-446-8683

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 — Korean
914-428-4500

NIJIYA Market*
18 N. Central Ave. Hartsdale, NY 10530 — Japanese
914-949-2178

Dishinbo*
283 Halstead Ave. Harrison, NY 10528 — Japanese
914-835-4390

Asian Market*
91 Colvin Ave. Albany, NY 12203 — Chinese
518-456-8186

H & Y Marketplace
1 Remsen Pl. Ridgefield, NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 — Korean
201-384-9299

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 — Korean
856-489-4811

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
280 Bergen Tpke. Little Ferry, NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 — Korean
201-943-8500

J MART
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Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0882

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878 — Japanese
203-698-2107

Mitsue Asian Market
15 Orange St New Haven CT 06510 — Other
203-782-1234

Mado*
36 N Narberth Ave Narberth PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5955 Ellsworth Ave Pittsburgh PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) — Sake/Shochu
212-932-0990

Neecy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Gernet Wine & Liquors*
923 Lexington Ave (at 68th St.) — Sake/Shochu
212-772-3211

Mister Wright*
1533 3rd Ave (bet. 85th & 86th St.) — Sake/Shochu
212-722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5078

Beekmee Liquors
500 Lexington Ave (bet 47th & 48th St.) — Sake
212-759-5957

Landmark Wine*
167 W 23rd St (bet. 6th & 7th Ave.) — Sake/Shochu
212-242-2323

MJK liqeor
161 3rd Ave (bet. 15th &16th St.) — Sake/Shochu
212-475-9168

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) — Sake/Shochu
212-675-8100

LE DU WINES
600 Washington St (at Leroy St.) — Sake
212-924-6399

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) — Sake/Shochu
212-674-7500

SAKAYA*
324 E 9th St. (bet. 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-979-7770

East Village Wine
183 Stanton St (bet. Attorney & Clinton St.) — Sake
212-358-7700

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) — Sake/Shochu
212-422-2222

September Wines & Spirits
100 Stanton St (at Ludlow St.) — Sake
212-388-0770

Granyette Wine*
151 Grand St (bet. Crosby & Lafayette St.) — Sake/Shochu
212-925-1206

Smith and Vine
288 Smith St (bet. Sackett & Degraw St.) — Sake
718-243-2864

Allendale Wine & Liquors
101 W Allendale Ave Allendale NJ 07401 — Sake/Shochu
201-327-7865

Delite Super Market
420 Washington St Hoboken, NJ 07030 — Sake/Shochu
201-420-7900

JAPANESE WHOLESALER

Central Boeki U S A , Ltd.
55-30 46th St Maspeth, NY 11378 — Food
718-729-8966

Delei Trading Co , Inc*
14-50 126th St College Point, NY 11356 — Food/Sake
718-539-8100

Paleewong Trading
62-04 34th Ave Woodside NY 11377 — Sake
718-507-8520

JFC International Inc *
55 Wilkot Way Linden, NJ 07036 — Food/Sake
800-525-4400

Nishimoto Trading Co. Ltd*
602 Washington Ave Carlstadt NJ 07072 — Food/Sake
201-804-1900

NY Mutual Trading Co., Ltd *
25 Knickerbocker Rd Moonachie, NJ 07074 — Food/Sake
201-933-9556

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 — Sake
973-835-8585

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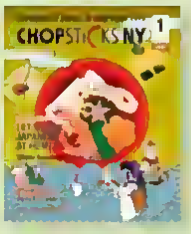

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LIFESTYLE

MONO-LOGUE — Hotman Towels—Chenille and UMEAOI

FOCUS — Gunpla (Gundam plastic models)

LEARNING — Japanese Crossword

TRAVEL — Uji: Home of High-Quality Green Tea

LISTINGS — Health Guide
Beauty Guide
School Guide

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

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HAIR SALON

Upper West — Hoshi Conpe III
2601 Broadway (at 100th St.)
212-663-0400 — $40-

Upper West — K's Salon
182 W 96th St. (bet. Amsterdam & Columbus Ave.) — $77
212-932-5531

Upper East — Giovanni-Snocchi
1364 Lexington Ave (bet. 30th & 31st St.) — $50-
212-360-5557

Upper East — Michi*
208 E 60th St. (bet. 2nd & 3rd Ave.) — $50-
212-752-3229

Upper East — Tokuyama Salon*

With experience in the magazines fashion shoots Tokuyama stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration

230 E. 59rd St (bet. 2nd & 3rd Ave.) — $60-
646-896-6565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon*
171 E. 82nd St (bet. Lexington & 3rd Ave.) — $80-
212-722-8828

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) — $100-
917-432-2967

Midtown West — Miegln Salon New York
10 W. 55th St. 2 Fl (bet. 5th & 6th Ave.) — $80-
212-459-3320

Midtown West — Mitzu Hair & Make-up

Mitzu Hair offers smart and elegant styling cuts, styling make up color highlights and straight perm. The owner Mitzu provides his clients a relaxing and soothing environment while ensuring he's at an glamorous styling with 35 years of experience

57 W. 57th St #1204 (at 6th Ave.) — $135-
212-757-5360 www.mitzuhair.com

Midtown East — Eqi Salon
601 Madison Ave. 5 Fl (bet. 57th & 58th St.) — $125-
212-838-3454

Midtown East — Hair Mates Midtown*
114 E. 40th St (bet. Lexington & Park Ave.) — $60-
212 986-2130

Midtown East — Hazuki Hair
328 E. 33rd St (bet. 1st & 2nd Ave.) — $38-
212-755-2123

Midtown East — HEARTS New York Salon*
40 E 58th St (bet. Park & Madison) — $70-
212-810-6300

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl (bet. 3rd & Lexington Ave.) — $60-
212 754-7640

Midtown East — Momotaro*
22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) — $70-
212-759-2382

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination: Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively

505 3rd Ave. 2 Fl (bet. 49th & 50th St.) — $50-
212-644-9055 www.rhplusny.com

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) — $87-
212-888-4744

Midtown East — Salon Kinyn
11 E. 41st St. 2 Fl (bet. 5th & Madison Ave.) — $95-
212-575-117

Midtown East — T-Gardens New York
328 E. 59th St (bet. 1st & 2nd Aves.) — $70-
212-355-0105

Midtown East — VARTALI SALON
48 East 57th St (bet. Park & Madison Ave.) — $95-
212-935-4540

Midtown East — Wave 55 Hair Salon
1056 2nd Ave. (bet. 55th & 56th St.) — $50-
212 355-7395

Chelsea — Cowlicks Japan*

Cowlicks

Cowlicks offers a full range of services: styling, color, condition ng treatments, perms, and Japanese hair straightening. In addition, you can buff set your hair, blow dry with relaxing bodywork done in a mellow environment

137 W. 19th St (bet. 6th & 7th Ave.) — $55-
212-242-2123 cowlicksjapan.com

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl (bet. 19th & 20th St.) — $45-
347-223-2943

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) — $95-
212 989-2233

Chelsea — Hoshi Coupe I
250 W. 19th St. (bet. 7th & 8th Ave.) — $50-
212-255-0770

Chelsea — Ken Shigematsu
256 W. 15th St. (bet. 7th & 8th Ave.) — $80-
646-234-1134

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — $55-
212-620-3848

Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) — $50-
646-221-6317

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) — $85-
646-498-9277

Gramercy — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) — $55-
646-692-4750

Gramercy — Hayato New York*

HAYATO

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125 E. 23rd St. (bet. Park & Lexington Ave.) 2nd Fl. — $70-
212-673-7373 www.hayatosalons.com

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.) — $50-
646-301-8124

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West Village	**SEI-TOMOKO W4**	
142 W 4th St (Washington Sq Pk & 6th Ave) 212-477-5475		$40
West Village	**YUI SALON***	
323 W 11th St (bet Greenwich & Washington) 212-647-8303		$70
East Village	**009**	
319 E 9th St (bet 1st & 2nd Ave) 212-677 2020		$60
East Village	**Ampersand**	
242 E 4th St (bet Ave A & B) 212-228-3450		$60
East Village	**Olala***	
140 Ave A (bet 9th & 10th St) 212-777-5252		$50
East Village	**Hair Date**	
329 Bowery (bet 2nd & 3rd St) 212-228-8361		$50
East Village	**Hair Mates Downtown***	
13 3rd Ave (bet 7th & St Marks Pl) 212-777-4612		$45-
East Village	**Hoshi Coupe II**	
214 E 9th St (bet 2nd & 3rd Ave) 212-505-0363		$45
East Village	**i Salon***	
77 E 10th St (bet 3rd & 4th Ave) 212-505-0537		$45
East Village	**K2 Salon***	
215 E 10th St (bet 1st & 2nd Ave) 212-260-5138		$65-
East Village	**Kiynre Salon***	
15 E 12th St 2 Fl (5th Ave. & Univers ty Pl.) 212-414-4488		$80-
East Village	**Parkn Salon***	
233 E 4th St (bet Ave A & B) 212-673-6209		$60
East Village	**Q Hair***	
19 Bleecker St (bet Bowery & Layfayette St) 212-614-6729		$6
East Village	**REBIRTH***	
304 E 9th St (bet Ave B & C) 212-677 1742		$60-
East Village	**Redge Salon**	
263 E 10th St (bet Ave A & 1st Ave) 212-777-3343		$45
East Village	**SALON VIJIN***	
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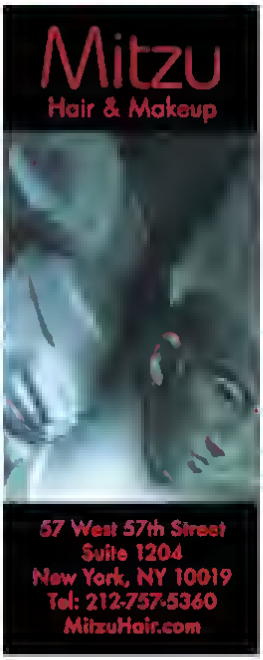
22 East 1st St (bet Bowery & 2nd Ave) 212-6?1-0864 www salonvij n com		$60-
East Village	**SEI-TOMOKO 02**	
128 E 4th St (bet 1st & 2nd Ave) 212-473 3320		$40-
East Village	**SEI-TOMOKO E13**	
240 E. 13th St. (bet 2nd & 3rd Ave) 212-533-6613		$40
East Village	**Shizen**	
627 E 9th St (bet Ave B & C) 212-777 2128		$65-
East Village	**Takamichi Hair***	
293 Bowery St (bet Houston & Stanton St.) 212-420 7575		$120-
East Village	**Uano Salon***	
408 E 9th St (bet Ave A & 1st Ave) 212-505 7773		$85

East Village	**Yo-C Salon***	
The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggra ssiveness of NY styles and highl ghts nd vidual customer's personal ty A comb nat on of Japanese Stra ght Perm and cut s $300 & up Student discount ava lable		
225 E 5th St (bet 2nd & 3rd Ave) 212-529-0359 www yo-csalon com		$75-
Lower Mhn	**Cocnro Salon**	
122 Ludlow St (bet R v ngton & Delancey St) 212-228-9368		$65-
Lower Mhn	**Kaaako Salaa**	
91 Clinton St (bet Riv ngston & Delancey St) 212-260-3811		$40-
Tribeca	**Lotus Salon North Moore**	
34 North Moore St (bet Var ck & Hudson St) 212-213-3539		$80-
Tribeca	**Salon Musa**	
156 Sullivan St (bet Prince & Houston St.) 646-464-6033		$75-
Soho	**Dress hair salon by MIWA**	
Your hai s also part of the way you dress, but has your hair always left you behind? Enjoy changing your hairstyle freely l ke a dress Our role is to p ov de a un que comb nation of haircuts, color perms, and Japanese techn ques to grant you a new hair dress		
166 Elizabeth St. (bet Kenmare & Spring St.) 646-912 9644 www.dress-hairsalon.com		$65-
Soho	**Lotus Salon Princn St**	
7 Prince St (bet Bowery & Elizabeth St.) 212-219-3283		$60-
Brooklyn	**Commune Salon & Gift**	
191 Grand St (bet. Driggs & Bedford Ave) 718-384-7412		$60-
Long Island	**LI Wavn**	
16 Haven Ave Port Washington, NY 11050 516-883-3046		$40-
Westchester	**Aknae Salaa**	
7 E Hartsdale Ave Hartsdale NY 10530 914-948-0216		$55-
Westchester	**Hair Studn NAKA***	
267 Halstead Ave Harr son, NY 10528 514-835-0045		$65-
Westchester	**Hiro's Hair Salaa***	
230 Railroad Ave Greenwich CT 06830 203-769-1520		$75-
Westchester	**Momotaro**	
2 Spencer Pl 2 Fl Scarsdale NY 10583 914-472-6637		$80-
Westchester	**Salon Susen**	
19 E Hartsdale Ave Hartsdale NY 10530 914-946-7475		$40-
New Jersey	**Akane Salon***	
2024 Center Ave Fort Lee, NJ 07024 201-461-3644		$40-
New Jersey	**Katsuku Salon***	
2039 Lemoine Ave Fort Lee, NJ 07024 201-585-8695		$70-
New Jersey	**Michi Beauty Salon**	
555 River Rd Edgewater, NJ 07020 201-941-1688		$50-
New Jersey	**Salon Onsis***	
170 Main St Fort Lee, NJ 07024 201-242-0554		$50-
New Jersey	**Salon Tomo**	
1617 Parker Ave Fort Lee, NJ 07024 201-346-0501		$50-



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SPA

Upper West	**Seleo de Tokyo***	
200 W 57th St #1308 212-757-2197		$70-
Midtown West	**Nihee Day Spa**	
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212-575-7692		$40-
Midtown West	**SHIZUKA New York**	
7 W 51st St 6 Fl (bet. 5th & 6th Ave.) 212-644-7400		$85-
Midtown East	**Heea Day Spa***	
207 E 60th St (bet. 2nd & 3rd Ave.) 212-752-9229		$100-
Midtown East	**MOONFLOWER SPA***	
6 E 41st St 3 Fl (bet. Madison & 5th Ave.) 212-683-8729		$75-
Midtown East	**Spe Martier**	
1014 2nd Ave (bet. 53rd & 54th St.) 646-781-3758		$40-
Koreatown	**Auro Wellness Spa**	
49 W 33rd St (bet. 5th Ave. & Broadway) 212-695-6559		$130-
Koreatown	**YAK SDN HDUSE***	
38 W. 32nd St. 901 (bet. Broadway & 5th Ave.) 212-564-7474		$150-
Chelsea	**Excy Laser Heir Removal***	
143 W. 29th St. (bet. 6th & 7th Ave.) 212-695-1988		$30-
Chelsea	**Fabylous Livreg**	
145 W 28th St. 3 Fl (bet. 6th & 7th Ave.) 212-273-0650		$100-
Chelsea	**Mist Beauty**	
145 W. 28th St. 3 Fl (bet. 6th & 7th Ave.) 212-643-3447		$45-
Chelsea	**New York Electrolysis**	

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!

15 W. 21st St. #904 (bet. 5th & 6th Ave.) 917 210-4388 ext 101 www.electrolysisny.com		$60- /15min
Chelsea	**Supple Spe**	
55 W 19th St 2 Fl (bet. 5th & 6th Ave.) 212-929-5948		$85-
East Village	**TAMAGD Skincere**	
238 E 13th St. (bet. 2nd & 3rd Ave.) 212-505-1598		$48-
Lower Mhn	**Corine Beauty Center**	
121 Baxter St (bet. Canal & Hester St.) 212-941-7118		$35-
Lower Mhn	**Facial Spa**	
170-172 Canal St (Mott & Elizabeth St.) 212-625-5114		$36-
Lower Mhn	**Speng Thyme Wellness Spa**	
40 Exchange Pl #912 (William & Broad St.) 212-385-4973		$48-
Queens	**este de doronko**	
118-45 Un on Tpk Forest Hills NY 11375 917-806-4004		$80-
Lower Mhn	**KSS BEAUTY SPA**	

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187 Centre St (bet. Canal & Hester St.) 212-966-9531 www.kssbeautyspa.com/		$25-
Queens	**Spe Castle**	
131-10 11th Ave. College Point, NY 11356 718-939-8300		$35-
Westchester	**este de doronko***	
21 Lake St. White Plains NY 10603 917-806-4004		$80-
New Jersey	**Hiro's Dey Spe**	
45 Franklin Ave Ridgewood NJ 07450 201-445-1311		$70-
New Jersey	**King SPA Fitness**	
321 Commercial Ave Palisades Park, NJ 07650 201-547-9955		$45-

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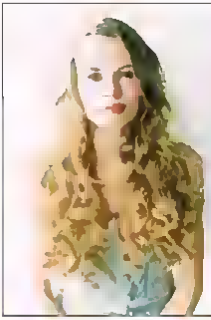

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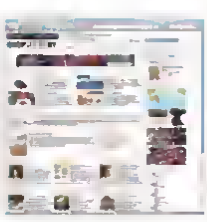

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Deep Pore Cleansing $95 → $76

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*Various other treatments are available.

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Reservations required. Please call for details ☎ 212-575-7692

Natural Remedy Recipes That Keep You Healthy

Garlic Vinegar

Effect:
Good for poor blood circulation, fatigue and insomnia

1. Place peeled garlic cloves in salt water to remove unwanted bitterness
2. Wash the garlic cloves and dry them
3. In a large bottle, submerge garlic cloves in 720 ml (24.3 oz) of any white liquor and 250 g (0.55 lbs) of granulated sugar
4. Leave in a cool, dark place for 2-3 months

Directions Good to drink a bit before bed

Pickled Garlic in Honey

Effect:
Good for recovery due to fatigue or hangovers

1. Wash small sized peeled garlic cloves (if large, cut into two) about 250 g (0.55 lbs), with water
2. Leave the garlic out to dry
3. In a jar, place garlic cloves in a generous amount of honey, enough to cover them
4. Leave for 1 month in the fridge

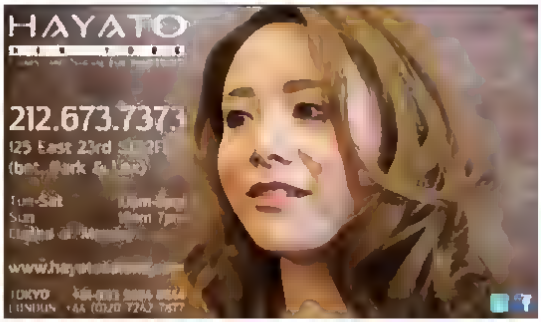
Directions Eat 2-4 daily

Plum Vinegar Drink

Effect:
Good for strengthening liver function

1. Use a toothpick, needle or bbq skewer to poke holes all over the peel of green plums
2. In a glass jar, alternately place in layers about 1kg (2.2 lb) each of plums and rock sugar
3. Completely submerge and cover the plums and sugar in vinegar
4. Seal and store in a cool, dark place for 1-2 months

Directions Before drinking, dilute with 3 parts water to 1 part vinegar



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Health Guide

Recommended treatment prices are and cated. Minimum prices indicated under chiropractic.

C Coupon ave lable at **www.chopsticksny.com**

* Chopst cks NY available to p ck up

SHIATSU

Uppar Wast — Your Tree Self — $75 /60m n
501 Sixth Avenue Row (at Amste dam Ave.) | 212-678-4251

Midtown West — Endo Seitai Shiatsu

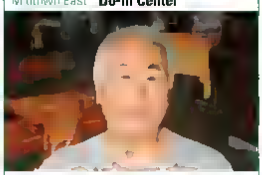
A veteran practitioner of Seitai w th 21 years of exper ence Mr. Endo corrects imbalances in your body to improve your posture alleviate back arm and neck pa n and increases energy. Castor o l treatment heals your body. Appo ntment is requ red

241 W 30th St 2 Fl (bet. Buzz 102 [7th & 8th Ave.]) | 973-361-2333 | $80 /60m n

Midtown West — Osaka Health Spa #6
37 W 45th St 3 Fl (bet. 5th & 6th Ave.) | 212-575-1303 | $120 /90m n

Midtown West — Salon de Tokyo
200 W 57th St. #1308 (bt 7th Ave.) | 212-757 2137 | $70 /60m n

Midtown East — Do-in Center



Are you sick and tired of fucking pain in your lower back, neck, shoulders or feet? Sometimes even x rays will not show the cause of pa n. For 15 years Non Suzuki, master of Do in Se tai has been using unique Seitai methods to el minate pain and aches. He w ll determine the root of your pa n and act vate your own self-heal ng power to fix it without drugs, pills, shots or surgery! See testimon als on his website!

141 E. 55th St. 2E (bet. Lex ngton & 3rd Ave.) | 212-637-3114 | www.donserta.com | Seitai

Midtown East — ease NY LLC
16 E. 41st St. #2 (bet. Mad son & 5th Ave.) | 212-661-5151 | $75 /50mn

Midtown East — Herbal Fairy Wellness Spa
333 E 45th St. Lobby O (bet 1st & 2nd Ave.) | 212-286-9758 | $70 /60m n

Midtown East — Keakodo Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0068 | $80 /60min

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | 212-967 2123 | $40 /30m n

East Village — Keisy
225 E. 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /50m n

Lower Mhn — Health Trail CO.
23 Fell St. 2 Fl (bet. Mott & Doyers St.) | 212-608 2212 | $48 /50m n

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl (bet. B way & Crosby St.) | 212-625-8866 | $55 /60mn

Midtown East — iDo Holistic Center*

The dest nation for phys cal and mental wellness. Japanese massage spa iDo Holist c Center specializes in sh atsu, acupuncture, and herbal med cine to make your dreams of a healthy l fe come true. To new clients they are cur ently offering the Over-50% Off Massage Package which nc ludes 30 m nutes of herbal steam and 60 minutes of massage (choice of Shiatsu, Deep tissue, and Swedish massage) for $99 (reg. $140).

22 E. 45th St. (Madison & 5th Ave.) | 212-599-5300 | www.idocenter.com | $80 /hour

New Jersey — Eado Seitai Shiatsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-951-2939 | $90 /60m n

ACUPUNCTURE

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8910 | $60 & up

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 36 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digest ve problems. www.yamaguchiacupuncture.com

161 W. 54th St. #21 (bet. 6th & 7th Ave.) | 212-246-7668 | www.yamaguchiacupuncture.com | Acupuncture

Midtown East — Acumed Center*
150 E. 56th St. #1C (bet. 3rd & Lex ngton Ave.) | 212-897-8877 | $90 /60min

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl. (3rd & Lex ngton Ave.) | 212-317 2720 | $80 /visit

Chelsea — Love & Compassion
48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) | 212-242-8701 | $140 /120min

Chelsea — SuHu Natural Health
1 Union Sq. W. #715 (at E 14th St.) | 212-691-9291 | $30 /visit

Soho — Mushin Acupuncture*
50 Greene St. 2fl. (bet. Broome & Grand St.) | 347-625-7242 | $75 & up

Queens — Chee Gui
133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $60 /45min

Long Island — Kimura Acupuncture
637 Willis Ave. Williston Park, NY 11596 | 516-892-1292 | $90/acu $40/ear

New Jersey — Dr. Hong
9135 Bergenline Ave. #3 West NY, NJ 07093 | 201-854-8492 | $70 /30min

OOCTOR

Uppar East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Mad son Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-9010 | General Clinic

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8810 | General Clinic

Midtown East — Dental Serenity

Dr. Nilia Chang is a w nner of the American Academy of Implant Dentistry Award. Dental Seren ty offers free dental consultation w th 3-D digital X-ray system. (Emergency Line: 917-830-7191)

425 Madison Ave. #1100 (bet. 48th & 49th St.) | 212-247-8631 | www.dentalserenity.us | Dentist

Midtown East — Haruyo Fujiwaki PhD
117 E. 57th St. #1A (bet. Lex & Park Ave.) | 212-223-2727 | Psychologist

Midtown East — iDo Holistic Center*

iDo Holistic Center specializes in Kampo™ Eastern herbal med cine and provides treatments for phys cal and psychology cal problems unique to females (PMS, menopause), migra nes, allergy and constipation. A 30-m n consultation is $20 (reg. $90) for new patients.

22 E. 49th St. (Madison & 5th Ave.) | 212-599-5300 | www.idocenter.com | Herbal Med cine

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-889-2119 | General Clinic

Midtown East — Midtown Dental Group
155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) | 212-753-5595 | Dentist

Midtown East — Morledge Medical
150 E. 58th St. 18Fl. (at Lex ngton Ave.) | 212-583-2830 | Clinic

Chelsea — Haruna Miyamoto SW
303 W. 16th St. #3C (bet. 8th & 9th Ave.) | 347-403-3506 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd. #202, Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
870 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201 747 2284 | OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1008 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E. 61st St. (bet. Park & Lexington) | 212 560-9332 | $100- /visit

OTHER

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-806-4686 | $100 /60mn

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 | 917-699-9670 | Personal-Trainer

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JAPANESE GRANDMA'S TIPS

Helpful and eco-friendly tips that have been handed down from generation to generation.

Beating Fatigue and Insomnia

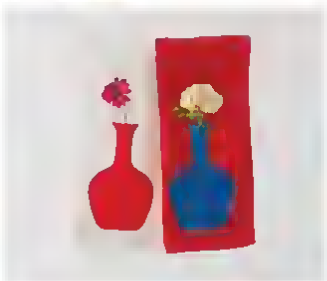
When your body is overly exhausted, it can be difficult to fall asleep. In that case, drink hot celery soup. Cut 2 stalks of celery into pieces and put them into boiling water to make soup. Celery is believed to calm your nerves and the soup helps you go to sleep easily

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Meticulously woven using 24 colors Hotman's chenille towel can produce painting-like shades and patterns. Some customers frame the chenille towels just like artwork.

Both sides of the chenille towels show the same pattern. There is no front and back.



You can be creative in using this unique UMEAOI towels

Vol. 35 - MONO of the month

Hotman Towels—Chenille and UMEAOI

Many people consider towels as one of the everyday items and expect it to function only as a towel. However, in Japan, towels are part of a fashion statement, and people incorporate towels in their lifestyle in interesting ways. Just drop by any towel shop in Japan and you'll find the amazing quality and variety of towels they carry. One unique towel producer that strives to expand the usage and possibility of towels is Hotman Co., Ltd., located in Tokyo. Starting out as a silk fabric manufacturer, it has produced towels for 140 years with Japanese craftsmanship and a chic, Tokyo twist.

A series of chenille style towels from Hotman exhibits the company's ability to handle extremely detailed work. Chenille, in general, refers to a type of fabric that is made through a unique, complicated process: the weft used for chenille is obtained by tearing a plainly woven fabric along with the weaving directions of the thread, and then later the torn fabric is twisted into yarn. In a separate process, the warp is also twisted into yarn. Hotman was handed down a particular weaving technique and machines from a fabric manufacturer in Germany in 1972. These techniques were applied to their towel line to create its hand woven, beautifully patterned towels with a smooth and soft surface. The entire process from yarn making to weaving to the final clean-up of loose ends is completed by Hotman's skilled workers with care, successfully giving the chenille towels softness, fluffiness and warmth.

The beauty of Hotman chenille towels is in its colorful, detailed patterns that can only be crafted by experienced weaving specialists. In chenille weaving, the weft is used for creating patterns while the warp is used for this standard towel making method. Although the warp is in a set arrangement, the weft inserted by machine gets easily misaligned, therefore, the weft needs to be accurately aligned by hand. Even veteran workers can weave only 4 meters per day.

Hotman employs 24 colors, dyed through a special technique to protect the color from fading. When the company inherited the chenille weaving technique from the German manufacturer, the colors which could be woven was limited to 16 colors. Hotman spent three whole years to develop new methods to weave 8 more colors to express complicated, artsy patterns. Even today, there is no manufacturer in the world which can produce more than 24 colors.

Another product that represents Hotman spirits is the UMEAOI series, which is developed by a project team consisting of young Hotman staff members, mostly fashion savvy females in their twenties. One UMEAOI towel available in New York comes attached with an applique style pocket in a vivid color. The pocket idea came from the team members' desire to maximize the small apartment space in Tokyo as well as to have a cute towel that can draw an attention even when they have guests. Putting a toothbrush in an UMEAOI towel and hanging it will add a sense of humor to your bathroom while saving space. Practical, easy to use, stylish and inventive—Hotman constantly explores new ways of incorporating towels into people's lives and introducing them to consumers. Both Hotman chenille and UMEAOI towels are available at the WAZA store in New York.

Hotman Co., Ltd.
http://hotman.jp.net

WAZA at Kinokuniya Bookstore
1073 Avenue of the Americas, New York, NY 10018

School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Midtown West — NY Japanese Language — Japanese
257 W 39th St 14 Fl (bet 7th & 8th Ave.)
646-345-9777

Midtown West — The Nippon Club/JFNY — Japanese

JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info

145 W 57th St (bet 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E 40th St #203 (at Lexington Ave.)
212-697-1374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory materials or reg stration fees.

380 Lexington Ave 17 Fl (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E 47th St (bet 1st & 2nd Ave.)
212-715-1255

Midtown East — Language House — Japanese

Specialized Japanese instruction is provided at all levels: literature, business, movie classes for advanced/intermediate learners; program for heritage learners, training for lawyers, journalists, consultants; JLPT prep. Effective methods of learning Kanji and Keigo are used.

211 E 43rd St #1106 (bet 2nd & 3rd Ave.)
212-949-5455 www.languagehouse-nyc.com

Midtown East — PC Tech* — Japanese
317 Madison Ave #900 (at 42nd St.)
212-808-4754

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave 9 Fl (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
146 W 29th St #6E (bet. 5th & 7th Ave.)
212-663-7580

Chelsea — Tenri* — Japanese
43A W 13th St (bet. 5th & 6th Ave.)
212-645-2900

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd, Port Washington, NY 11050
516-883-5745

Westchester — Go!NihonGo Language — Japanese
PO Box 33 White Plains, NY 10605
914-255-5288

Purchase — Keio Academy of New York — Japanese

Each summer Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience the unique bilingual bi-cultural learning environment!

3 College Rd Purchase, NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla, NY 10595
914-606-6830

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language programs are taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St 2nd Fl Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com

New Jersey — R/Lingo Learning Center — Japanese
2060 Lemoine Ave #104 & 105 Fort Lee, NJ
201-947-4707

TRADITIONAL

Upper West — Seikou Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan- the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokuga (ink painting) meetings are also held. Email: seikou5102009@gmail.com for more detail

315 W 61st St (at West End Ave.)
212-247-2593 www.seikonshodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W 70th St (at Amsterdam Ave.)
212-873-8115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E 80th St (bet 3rd & Lexington Ave.)
212-288-8161

Midtown West — Ethos NewYork Floral Design — Ikebana
15 W 44th St 11 Fl (bet 5th & 6th St.)
212-661-9696

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

N.Y. Togei-Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional artistries, aesthetics and hand quality of logo. 2.5 hour trial class is $35. Uniform, tool & use for open studio members.

5 W 30th St 3 Fl (bet Broadway & 5th Ave.)
212-269-1711 www.nytogei.com

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2618 (bet. 38th & 39th St.)
212-869-0500

Midtown West — The Nippon Club — Sado
145 W 57th St (bet. 6th & 7th Ave.)
212-581-2223

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-3763

Lower Mhn — Takemori Calligraphy Class — Calligraphy
31 Bond St (bet. Bowery & Lafayette St.)
917-579-2192

Soho — Kimono House — Kimono
131 Thompson St (bet. Prince & Houston St.)
212-505-0232

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JAPAN POP QUIZ

What is the name of the highest mountain in Japan?

1. Mt. Asama
2. Mt. Fuji
3. The Japan Alps
4. Mt. Aso

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261 Halstead Ave, Harrison, NY 10528
NJ 360 Old River Rd. 2nd Fl, Edgewater, NJ 07020
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www.languagehouse-nyc.com

Language House
211 E 43rd St #1106 (near 3rd Ave.)
Tel: 212-949-5455
Email: info@languagehouse-nyc.com
10 YR ANNIVERSARY

Queens	**Nosho-kai Ryukyu Dance School**	
242-17A Oak Park Dr. Douglaston NY 11362 718-631-2637		Dance
Japan	**Ohara School**	
OharaNYC@aol.com 201-385-0353		Ikebana

MARTIAL ARTS

Upper West	**Kokushi Budo Institute**	
332 Riverside Dr (bet. 105th & 106th St.) 212-865-8777		Judo
Upper West	**Shorinryu Matsubayashi***	
131 W. 72nd St. #2R (Columbus & Amsterdam) 212-875-8828		Karate
Upper West	**UWS Konshikai Karate***	
928 Columbus Ave. (bet. 105th & 106th St.) 212 222-1172		Karate
Upper East	**Aikido Shobu Dojo**	
350 E. 92nd St. (at 1st Ave.) 646-509-9212		Aikido
Upper East	**WTKO Honbu Dojo**	
206 E. 63rd St. (bet. 2nd & 3rd Ave.) 212-207-1907		Karate
Midtown West	**New York Budokai**	
520 8th Ave. 19th Fl. (bet. 36th & 37th St.) 917-621-1480		Kendo
Midtown West	**Shinjinbukan New York***	
935 8th Ave. #307 (bet. 55th & 56th St.) 917-400-9183		Karate
Midtown West	**World Dyama Karate**	
35 W. 31st St. 8 Fl. (bet. 5th Ave. & Broadway) 212-629-7709		Karate
Midtown East	**Shudo Gakuin**	
265 Madison Ave. 5th fl. (bet. 39th & 40th St.) 630-414-6644		Kendo
Midtown East	**KYOKUSHIN KARATE NY Branch***	
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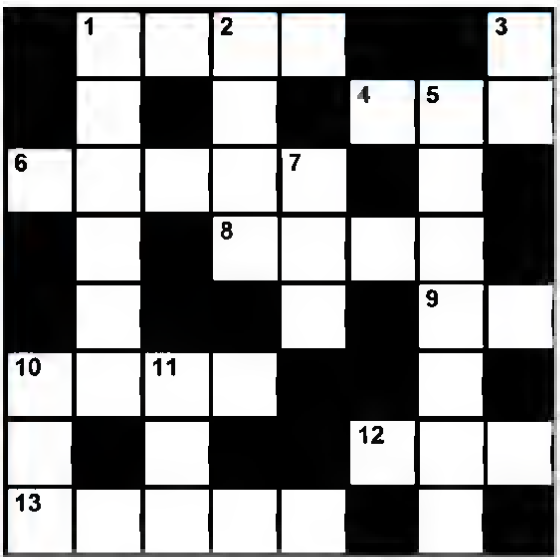
265 Madison Ave. 5 Fl. (at 39th St.) 212-947-3334 www.kkny.net		Karate
Chelsea	**New York Aikikai***	
142 W. 18th St. 2 Fl. (bet. 6th & 7th Ave.) 212-242-6248		Aikido
Chelsea	**Shorinji Kempo NYC Branch**	
151 W. 26 St. 8 Fl. (bet. 6th & 7th Ave.) 347 277-4381		Karate
Chelsea	**U.S. Budo Kai-Kan***	
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) 212-807-7336		Mix
Chelsea	**World Seido Karate***	
51 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-924-0511		Karate
East Village	**Karate Honma Dojo**	
58 E. 11th St. 5 Fl. (Broadway & University) 212-505-2656		Karate
East Village	**New York Jiu Jitsu***	
66 Broadway Bsmt. (at Bond St.) 212-943-8310		Jiu Jitsu
Tribeca	**Kan Zen Institute**	
54 Thomas St. (bet. Church St. & W. B way) 212-406-8104		Kendo
Tribeca	**Oishi Judo Club***	
547 Greenwich St. (Vandam & Charlton St.) 212-966-6950		Judo
Brooklyn	**Aikido of Park Slope**	
555 5th Ave. (at 15th St.) 718-788-5832		Aikido
Queens	**School of Tnijutsu**	
475 Onderdonk Ave. Ridgewood, NY 11385 917-449-7035		Mix
Long Island	**NY San Tan Karate**	
1370A Majors Path Southampton, NY 11968 631-998-4220		Karate
Staten Island	**Judo & Jujitsu Dojo**	
3902 Amboy Rd. Staten Island, NY 10308 718-618-0150		Judo
New Jersey	**Kokushikai Judo***	
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 201-797-6368		Judo
New Jersey	**KYOKUSHIN KAKATE NJ Branch**	
360 Old River Rd. 2 Fl. Edgewater, NJ 07020 212 947-3334		Karate

OTHER

Upper East	**Sonri Wanving Arts**	
227 E. 67th St. (bet. 2nd & 3rd Ave.) 212-722-2656		Other School
Upper West	**DanceCatNY**	
DanceCatNY is New York's Japanese Zumba group. Open for anyone interested in getting in shape, losing weight or just having fun. Everyone is welcome. Come join us! Please check our website for class info		
www.DanceCatNY.com dancecatny@gmail.com		Dance
Midtown West	**Mud, Sweat & Tears**	
654 10th Ave. (at 45th St.) 212-974-9121		Pottery
Midtown West	**The Nippon Club**	
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223		Dance
Midtown West	**Tohn Shoji N.Y.***	
390 9th Ave. (bet. 36th & 37th St.) 212-868-7465		Jewelry Making
Midtown East	**SOBA Making**	
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) --		Cooking
Midtown East	**The DOJO***	
The Dojo. "Athletic Arts Training Center" NOW OPEN near Grand Central! Performance Arts. Martial Arts. Dance. Studio Rentals. Movement Studies and more. 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training.		
265 Madison Ave. 5 Fl. (at 39th St.) 212-947-3334 www.tkny.net		Training Studio
Chelsea	**Shchiyo Ito & Dance Co**	
405 W. 23rd St. #4G (at 9th Ave.) 212-627-0265		Dance
Chelsea	**Tokn Kyudojo**	
Kyudo, the practice of Zen archery, is a form of moving meditation. The focus of the practice is on cleansing the mind rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.		
119 W. 22nd St., 8th Fl. (bet. 6th & 7th Ave.) 212-513-0334 www.tokokyudojo.org		Kyudo
Tribeca	**Florentine School**	
394 Broadway (bet. Walker & White St.) 212-625-8338		Music

Japanese CROSSWORD



Across

1. One of the most popular Japanese alcoholic beverages is _____

4. Generic term for the rice plant

6. Countryside in Japanese

8. An adjective meaning thin, light and loose

9. Ramen toppings and the ingredients of stewed dishes are both called ____

10 Wooden cup originally used for measuring volume

12. Song in Japanese

13. _____ refers to people who secretly worked for samurai lords, using superhuman acrobatic skills for spying and assassination

Down

1. High quality yet affordable type of tea enjoyed in Japan

2. A flower which blooms in late autumn and is the designated crest for Japan's Imperial family

3. Above', 'up', and 'top' are all called ____ in Japan

5. One of the most famous rice growing prefectures, famous for the Koshihikari variety

7. Japanese words for 'morning' and 'hemp' are both pronounced _____ although they are written in different Chinese characters

10. Ten thousand in Japanese

11. Thousand in Japanese

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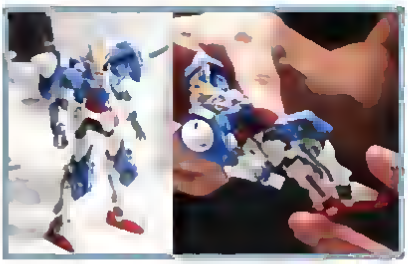
GIRLS CAN HAVE FUN WITH GUNPLA, TOO



If you grew up in the 80s in Japan, you could not go through life without knowing a thing or two about Gundam, the pioneer of mecha anime genre and the subculture it created called Gunpla, short for Gundam plastic models. There was not a boy in my class that did not own one of these. When the animation was brought over to the U.S. in the 90s, the same phenomena happened. The Gunpla business is still going strong thanks to all boys that grew up with them, as well as newcomers. Some of these newcomers are women, so I visited the only distributor of Gunpla on the East Coast, Gundam Planet, to get my hands on my first model to give it a shot

My gracious instructor for the day was Nick Minarik, the manager of the company. According to Nick, the business of Gunpla has been steadily growing drawing a wide age group of customers, and here too, some customers are now bringing in their girlfriends to build together. The facility was stacked with boxes and boxes of the models as well as displays of built ones everywhere, making it very hard to decide on the model I wanted to build. Today, there are almost 500 different models on the market that are categorized into 4 major categories, the most popular being Master Grade, medium in difficulty it costs about $50. But since it was my first time, I went with the easiest one Nick suggested for me, which was the smallest, cutesy one with the fewest pieces.

The first step was to cut the pieces out of the rack. The trick to this step is not to leave any plastic stumps on the pieces or any white marks on the plastic where it was cut. The next step is to diligently put the pieces together according to the instructions. This step can be hard to figure out when you don't quite understand the functionality of each piece like me, but I managed. The brilliant thing about the Gunpla is that Bandai, the creator of the models has made it so that builders never have to use any kind of glue, each piece just snapping together, and because of that, they were able to make the robots flexible, so that they can move in life-like ways, just as in their animation. After all, the story is based on life-like robots that run out of power and break down from time to time, and the concept of Gunpla seemed to fit perfectly with the concept of the story itself. The more complex the model is, the more life-like they are with more pieces even enabling each finger to move separately.

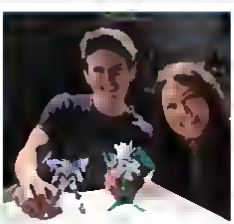
Building the model is not where it ends though. It's after this step that each creator can really experiment with their creativity, and Bandai makes this easy too, with markers and paint they produced just for Gunpla that match the colors of the plastic models. For me though, I was just happy I was able to build mine, and was surprised how fun it actually was. So fun, that it might have actually lit a small Gunpla fever in me and I took home a harder piece to work on. We'll see how far I get without Nick's help this time.

—Reported by *Maya Robinson*

Gundam Planet
544 10th St. Palisades Park, NJ 07650
www.gundamplanet.com | TEL. 201-944-5305

Each piece is labeled on the rack, and they are cut out as needed, according to instructions.

Pieces are made to snap on together so that no glue is necessary. Brilliantly designed so that almost every joint is movable.



Nick and I are showing off our latest creations. My easy one is cutesy while Nick's Master Grade is like the character from the actual animation.

Larger, more complicated ones have much smaller pieces for more movement.

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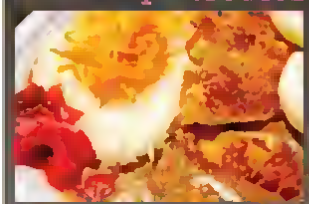

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Uji: Home of High-Quality Green Tea

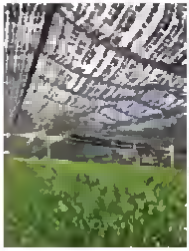
Located in the suburbs of Kyoto City, with scenic rivers and mountains, the Uji region was a popular resort for noble people in the Heian period (794 – early 12th Century). Today, just 20 minutes south of Kyoto Station by train, Uji City offers a lot to see and experience. Here we introduce highlights of the Uji region.

The Uji region has established a global reputation for producing high-quality green tea, although the total volume of its green tea leaf harvest does not surpass that of the regions such as Shizuoka and Kagoshima. What makes Uji stand out is its history and contributions of how it developed quality green tea which is mainly used in the Japanese tea ceremony. The origin of Uji tea goes back to the beginning of the 13th Century when a high priest planted tea seeds brought back from China. The Uji region is ideal for tea growing, with its hilly areas, natural drainage system, and the right amount of precipitation. The tea producers in Uji have constantly strived to make the best quality matcha green tea. It is the Uji tea producers who invented the method of covering tea sprouts with reed screens for about 20 days until harvest to increase umami and aroma of the tea. The matcha green tea produced in Uji was cherished and protected by the Shogun and regional feudal lords for centuries, and even in modern days, it remains famous for its top quality.

Visitors to Uji City can enjoy authentic Uji tea in teahouses and tea stores converging outside the Byodoin Temple Phoenix Hall which was recognized as one of UNESCO's World Heritage Sites. Byōdōin Temple was originally built in 998 as a rural villa of high-ranking couners and renovated into a Buddhist temple in 1053 by the Fujiwara clan, the most powerful clan at the time. Surrounded by a large artificial pond, it has a main rectangular structure flanked by two L-shaped winged corridors and a tail corridor, just like a phoenix outstretching its wings. The Byōdōin Phoenix Hall is currently under renovation and scheduled to reopen in April, 2014.

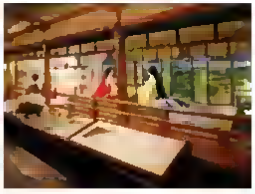
Uji City is highlighted in the world's famous Japanese classic novel, *The Tale of Genji*. This masterpiece consisting of 54 chapters written in the 11th Century, can be divided into three parts. The locale of the third part is Uji, while the first and the second parts set in Kyoto. The Tale of Genji Museum provides an extensive exhibition of archival documents and paintings, as well as educational spaces offering screenings, seminars and interactive activities. Next time you visit Kyoto, take an extra day to travel to Uji City and come in touch with the tea culture and the ancient noble people's lives.

A Japanese National Treasure and UNESCO World Heritage site, Byōdōin Temple Phoenix Hall is inscribed on a 10-yen coin. The name is derived from the structure of the building shaped as a phoenix outstretching its wings.
www.byodoin.or.jp (Japanese only)



Uji is the birthplace of the growing method that covers tea sprouts from light to produce more umami and aroma.

Photo courtesy of Itohkyuemon



Depicting love stories in an aristocratic society in ancient Japan, The Tale of Genji is considered the very first Japanese novel. Experience the literary world in The Tale of Genji Museum.
www.uji-genji.jp/en

There are many teahouses and tea stores in Uji City where you can taste and buy a variety of teas and original sweets made from tea, as well as a space to unwind and learn.
Photo courtesy of Itohkyuemon

TEAHOUSES AND TEA STORES IN UJI

(Listed in alphabetical order)

Heni Shichimeiso
The tea store still harvests tea in "Oku no Yama" tea field, the only Shogun-appointed tea field in existence from the 15th Century.
www.uji-shichimeien.co.jp (Japanese only)

Itohkyuemon
Founded in 1832, the tea producer and purveyor offers not only tea but also a variety of sweets made from tea.
www.itohkyuemon.co.jp (Japanese only)
www.itohkyuemon.net

Izumien Meicho Hoepo
This tea store was established in 1624. It had the honor of offering its tea to Pope John Paul II in 1987.
www.izumien.com (Japanese only)

Kaehayashi Shunsho Honten
It has over 450 years of history, originating back to the family served as the designated tea master for the Shogunate and the Imperial Court. It offers factory tours as well.
www.shunsho.co.jp (Japanese only)

Nakamura Tokichi Honten
This tea store was established at the end of the Edo Period in 1859. The building of its Byodoin location was selected as one of Japan's Important Cultural Landscapes.
www.tokichi.jp (Japanese only)

Ocha no Kaehayashi
With over 400 years of history, it is one of the longest standing teahouses.
www.otya.co.jp

Shohokuen
This shop started out as a tea grower and has over 300 years of history. The Shokuen tea was selected to offer at the Enthronement Ceremony of the Taishō Emperor.
www.ujicha.com (Japanese only)

Tsuji Ruchi Honten
It was established in 1860. The founder, Tsuji Ruchi, perfected the method of making gyokuro style tea as well as the way of canning tea for wider distribution.
www.tsujiruchihonten.com (Japanese only)

Yamadaen Chaho
Established in 1909 as a tea purveyor. It served freshly milled matcha green tea at the storefront.
www.yamadaen.jp (Japanese only)

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ICHIYO HIGUCHI (1872-1896)

Ichiyo Higuchi is considered to be the first professional female writer in modern Japanese literature. Born in Tokyo into a samurai lineage, Higuchi started showing literary talent when she was a very small child. Her short life, however, was full of hardship. After her father failed in business, Higuchi's family suffered from poverty. When she was 14, her elder brother died, and just one year after that, her father passed away. Afterwards, her engagement was canceled because of her family's finances. Higuchi became the head of her family when she was 17. While her mother and sister earned money by sewing, she supported the family by writing stories. Her first novel was published when she was 20. Before she died at 24 from tuberculosis, she wrote excellent novels, essays and poems, including *Takekurabe*, *Nigorie*, *Otsugomori* and *Jusanya*. In 2004, the Ministry of Finance issued a 5000-yen banknote with Higuchi's portrait. She is the third female to appear on a Japanese banknote.

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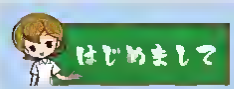

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Goings-on in NEW JERSEY

Check out the events, hot topics, and great deals offered by Japanese and Asian businesses in New Jersey.

Fresh Pasta Using Noodles Directly Imported from Japan

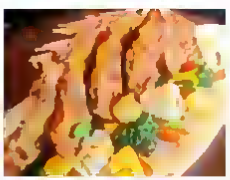
KAI Sweets

KAI Sweets offers masterfully crafted casual Japanese sweets and drinks located at Mitsuwa Marketplace. For the first time, they are now importing fresh pasta noodles from the long-standing Hokkaido ramen shop Nishiyama Seimen into the U.S. The noodles are curly and made with 30% Hokkaido Flour and 70% North American durum semolina, which makes them chewy and perfect with sauce. A new variety will be sold each week, and an upcoming menu is also being prepared.

Location: 595 River Road, Edgewater, NJ 07020
TEL: 201-840-4050

Order 2 Entrees and Get 1 Free Appetizer

Absolute Thai Homemade



Absolute Thai Homemade serves an array of authentic Thai food made with fresh ingredients and tender love and care. Perfect for a date night or a family reunion, they offer quality dishes starting with classic Thai appetizers such as Tom Yum Soup and Curry Puff all the way up to a whole red snapper. Mention Chopsticks NY when placing an order for 2 entrees and get 1 appetizer for free.

Location: 644 Anderson Ave., Cliffside Park, NJ 07010
TEL: 201-941-2290 / www.absolutethaihomemadeny.com

New Dessert: Red Rabbit Shaved Ice

the tea bar

the tea bar is a new concept cafe and restaurant offering premier tea and healthy Korean style dishes located in Fort Lee. New menu items were introduced this summer and due to high demand, the popular Red Rabbit shaved ice will be available year-round. This dessert is large enough to share and is just $9.95. This rabbit-shaped dessert is made of red beans, a variety of nuts, strawberries, shaved ice and vanilla ice cream.

Location: 1636 Palisade Ave. #4, Fort Lee, NJ 07024
TEL: 201-944-3102
www.teabarny.com

Free Soda for Chopsticks NY Readers

Le Cou Cou Chicken

The recently opened Le Cou Cou Chicken is located in Fort Lee, New Jersey. This restaurant features crispy and tender Korean-style fried chicken in three different flavors (soy garlic, hot & spicy, or sweet & spicy). The restaurant also serves draff beer. Customers who mention Chopsticks NY will get a free soda.

Location: 1644 Parker Ave., Fort Lee, NJ 07024
TEL: 201-242-8283
www.lecoucouchicken.com

Introducing Seafood Ramen

Ramen Setagaya Fort Lee

They have just introduced Seafood Ramen in the early September. Served in both East Village and Fort Lee locations, the new ramen uses Setagaya's signature soup and highlights exquisite seafood flavor and aroma from an abundance of toppings including shrimp, squid, mussels and vegetables. A hint of spiciness arouse your appetite. They also offer side menu items only available in the Fort Lee location, such as Hiroshi Buns, Oyako Don and Croquette.

Location: 243 Main St.
Fort Lee, NJ 07024
TEL: 201-585-0734
www.ramensetagaya.com

Event Feature

October 4-6, 10-13

Two-Weeks Only! Washugyu Fair & Silky Pork Fair

Mitsuwa Marketplace

Mitsuwa Marketplace will feature a Washugyu Fair from Oct. 4-6 and a Silky Pork Fair from Oct. 10-13 in a specially designated area near the bakery section. Washugyu are a crossbred of the famous Japanese Black Wagyu and the finest American Black Angus, raised under the strictest standards to enhance the marbling of the meat. Silky Pork is a mix of four different types of pork. Large Yorkshire, Landrace, Duroc and Chester White. Because of this unique mixture, this high-quality pork is known for its elegant marbling, soft texture, and delicate sweetness.

Butchers from Japan Premium Beef, butcher shop in Noho (Manhattan), will be on hand to prepare Washugyu samplings and give explanations about this unique beef. Special cuts of Washugyu and Silky Pork for shabu-shabu, sukiyaki, kiln-otoshi (end pieces) and steaks will be for sale. Washugyu will be for sale, with detailed explanations and samplings held daily throughout the event. Silky Pork will also be for sale with samplings on Saturday & Sunday during the event.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113 / www.mitsuwa.com/english
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Entertainment Event / Leisure

Exhibition

September 27-29 FREE

Mike Weber Exhibition – Rocket Thing

Sara Japanese Pottery

Sara Japanese Pottery will host an exhibition of works by Mike Weber, highlighting works made in his fifth kiln, the Rocket Thing, which can produce the heat and power of a rocket engine. This exhibition will be a culmination of Mike Weber's works, encompassing his essence, his ability to be open to all people and all things, the spirit of Zen, and the spiritual world of Japan that influenced Mike. The artist himself will be present during his exhibition. Opening reception will be held on Sept. 27 from 6-8 pm.

Location: 950 Lexington Ave. (bet. 69th & 70th Sts.)
New York, NY 10021
TEL. 212-772-3243 / www.saranyc.com

October 25-27 FREE

Ruri Takeuchi & Eiko Tanaka Duo Exhibition – Microscopic Craft from KAGA

Sara Japanese Pottery

For over 350 years the Kaga region of Ishikawa Prefecture has been known for its wood and lacquer ware. Sara Japanese Pottery will host an exhibition of works by porcelain painting artist, Ruri Takeuchi, and wood turning and lacquerware artist, Eiko Tanaka, who are reinvigorating the traditional Kaga craft. Each of their pieces is created with a deliberate and refined hand, expressing the two artists different worldviews and the mastering of their respective crafts. Both artists will be present during their exhibition. Opening reception will be held on Oct. 25 from 6-8 pm.

Location: 950 Lexington Ave., (bet. 69th & 70th Sts.)
New York, NY 10021
TEL. 212-772-3243 / www.saranyc.com

Performance

September 30-October 13

World premiere of new play "I Came to Look for You on Tuesday," by Chinri Miyagawa

Rn/Union Company

New York City-based playwright, Chinri Miyagawa is opening her newest play, "I Came to Look for You on Tuesday" on Sept. 30 at La MaMa's First Floor Theater. Based on Miyagawa's own family experience with the Japan earthquake in March 2011, "I Came to Look for You on Tuesday" tells the surprising and mythical story about a girl aged six to fifty whose life was saved as a baby by her mother's sacrifice in a tsunami. Over the course of the play, the audience will encounter 20 characters who long to find some aspect of what they have lost in times of natural disaster or war - events that are entirely out of their control, yet change their lives forever. Tickets are available at La MaMa's website or in person at their main box office.

Location: 74A E. 4th St., (bet. Bowery & 2nd Ave.)
New York, NY 10003
TEL. 212.475.7710 / www.lamama.org

October 19 & 20

15th Year Anniversary Concert of the Salon Series From Ancient to Contemporary

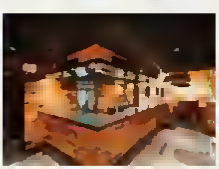
Sachiyo Ito and Company presents the 15th Anniversary Concert of the Salon Series with Japanese dance from

Event Feature

October 2-4

Ramen King Mr. Kawahara Serving Up His Own Ramen

IPPUDO Westside



Ippudo NY has enjoyed immense popularity at its East Village location, serving Hakata-style ramen. Ippudo just opened its second shop in Midtown West this July. From Oct. 2-4, Ippudo original ramen will be served, which was specially developed by Mr. Kawahara, the President of Ippudo. He is also known as the famous Ramen King of Japan. Mr. Kawahara will be in the kitchen to make and serve his Sho-jin ramen, a vegan ramen made of whole wheat noodles, on Oct. 2. This is a unique opportunity to eat original ramen made by the Ramen King himself. On Oct. 3 or 4, a secret ramen developed by Mr. Kawahara will be served. The contents of the secret ramen will be uploaded onto the Ippudo website during the event, and will be served for only two days. Please note that Mr. Kawahara will not be making or serving ramen on Oct. 3 or 4.

This special ramen event will be held during lunch and dinner service. No reservations required, but quantities are limited.

Location: 321 W. 51st St., (bet. 8th & 9th Aves.)
New York, NY 10019
TEL. 212-974-2500 / www.ippudony.com

ancient with Gagaku, Kabuki dance to experimental work with poetry and improvisation in contemporary time. The Salon Series is an on-going program of informative and educational lectures, lecture-demonstrations and performances on the performing arts of Japan held 3 times a year. The performers and artists for this anniversary event include Sachiyo Ito, Dancerjapan, Tenri Gagaku Society of New York, Beth Griffith, Constance Cooper, Tomoko Sugawara, John Stevenson and Yoshi Amao. On Oct. 19, VIP reception and a benefit performance will be held, and there will be two performances on Oct. 20

Location: Tenri Cultural Institute
43A West 13th St., (bet. 5th & 6th Aves.)
New York, NY 10011
Info: Sachiyoto@verizon.net
TEL: 212-627 0265

Event

October 1-14
Contemporary Chanoyu Exhibit
Harney & Sons SoHo and Ginbua Washitsu KeiSui-an

On Oct. 1-14, Ippin Saraya and Tea-Whisk will be holding two contemporary Chanoyu, Japanese tea ceremony exhibits at Harney & Sons SoHo and KeiSui-an. The exhibits will feature twenty-three pottery artists from Japan and ten from New York City. The latter group includes potters from Sara Japanese Pottery, N.Y. Togei Kyoshitsu, and other venues. During the exhibit, several tea ceremonies will be conducted. On Oct. 5, "Music and Tea," will be led by Tomoko Sugawara, who is the Kugo (the ancient Asian harp) player, and Souheki Mori, a Japanese tea ceremony master. Visit their website for more information

Locations: Harney & Sons SoHo
433 Broome St. (bet. Crosby & Broadway)
New York, NY 10013

Globus Washitsu KeiSui-an
889 Broadway, PHC (bet. 19th & 20th Sts.)
New York, NY 10003

Info: www.sara-yn.com
www.tea-whisk.com

October 6
2nd Anniversary Party
Tokuyama Salon

Located on a quiet block on the Upper East Side, Tokuyama Salon provides haircuts and coloring from Japanese specialists with an abundance of experience. To commemorate their 2nd anniversary, Tokuyama Salon will hold a party with snacks, beer, sangria and a live jazz performance. No reservations necessary. They are currently offering 30% discount for the first time customers

Location: 230 E. 83rd St., (bet. 2nd & 3rd Aves.), New York, NY 10028
TEL: 646-666-8565 / www.tokuyamasalon.com

October 10-13
Costume Contest
Go!Go!Curry

For the duration of the New York Comic Con, held at the Javits Center, visit a Go!Go!Curry proudly wearing your costume, and take a picture with your Go!Go!'s curry. Upload your photo to the Go!Go!Curry FACEBOOK page and the top three photos with the most "likes" to the original posting wins a prize. First place will receive an original Go!Go!Curry T-shirt and a $55 gift certificate to Go!Go!Curry, second place a $25 gift certificate, third place a $15 gift certificate. Don't miss this chance to proudly celebrate Comic Con in costume and win free curry. Contest voting period ends Oct. 25

Locations: Times Square
273 W. 38th St., (bet. 7th & 8th Aves.), New York, NY 10018
TEL: 212-730-5555

Chelsea Stadium
144 W. 19th St., (bet. 6th & 7th Aves.), New York, NY 10011
TEL: 212-255 4555

World Trade Center Stadium
12 John St., (bet. Broadway & Nassau St.), New York, NY 10038
TEL: 212-406-5555

Washington Square Park Stadium
231 Thompson St. (bet. W. 3rd & Bleecker Sts.), New York, NY 10012
TEL: 212-505 2555

www.gogocurryusa-ny.com

October 20
Japan Block Fair/NY Fukushima Festival

Fun, exciting and full of delicious delicacies, the Japan Block Fair is a great opportunity to experience the energy of a Japanese community festival and learn about Japanese culture. Taste a variety of Japanese foods prepared by restaurant chefs and street vendors. Enjoy entertainment, activities and games for all ages. The theme of this year's Block Fair is "Fukushima Festival," featuring a taiko drumming performance, exhibition of artists' works, and Fukushima specialty foods

Location: Broadway (bet. 93rd & 94th Sts. in Manhattan)
Info: www.japanblockfair.com

October 24
Kannoko Shochu Event
Uminnie

Uminnie is a peaceful restaurant serving small dishes and nostalgic home cooking with lots of heart. They will hold an event featuring Kannoko barley shochu from Kagoshima Prefecture. While sipping on the shochu at this all-you-can-drink event, enjoy about 4-5 dishes perfectly paired with Kannoko. Appreciate the flavor of Kagoshima at Uminnie. $35/person (tax and tip included). Reserve early, limited to 25 people

Location: 86 E. 3rd St., (bet. 1st & 2nd Aves.), New York, NY 10003
TEL: 646-654-1122 / www.downtownuminnie.com

Event Feature

October 19

Documentary Screening: *311: In the Moment*

New York Independent Film Festival

311: In the Moment is a documentary film, depicting the lives of female survivors after the disaster of the 3.11 Great Japan Earthquake and Tsunami in March, 2011. Directed by Kyoko Gasha, the film digs into how they deal with the feeling of losing their loved ones, how they endure living in the evacuation centers and temporary houses, and how they strive to move on to the future. With no voiceover narration added, the film tells true, intimate stories of the survivors. The audience will also witness the impact of the earthquake and tsunami through archival footages. The film will be screened at the New York Independent Film Festival on October 19 and 20 at Producer's Club. Japanese with English subtitles

Location: Producer's Club
358 W. 44th St., (bet. 8th & 9th Aves.)
New York, NY 10036
TEL: 212-315-4743

October 25

Discover Aomori in New York

NY Aomori Kenjinkai

The NY Aomori Kenjinkai will host an event to highlight the food and culture of Aomori Prefecture. This event will include food and local sake from Aomori Prefecture. There will be performances of various instruments, including shamisen. Also, photos, posters and Tsugaru lacquerware craftworks will be on display. Admission is $20 for adults and $10 for children. Event will beheld from 7-9 pm

Location. Japanese American Association of New York
15 W. 44th St., (bet. 5th & 6th Aves.), 11th Fl., New York, NY 10036
Info: aomori.ny@.liva.com (Ms. Matsuura)

Happenings

October 14-20

3rd Anniversary Event

WASAN

During the 7-day anniversary event, all customers who make a reservation and dine at the restaurant will receive a $20 WASAN gift card. Limited only to customers who make reservations. "WASAN 3rd Anniversary Special Course" will be available for $48, featuring menu items not normally included in the course meal. "WASAN Junmai" sake (720mL) will be available for the special price of $48. Wine will also be available for a special price.

Location. 108 E. 4th St., (bet. 1st & 2nd Aves.), New York, NY 10003
TEL. 212-777-1978 / www.wasan-ny.com

Lunch Service Resumes with Reasonably-Priced New Menu Items

Aburiya Kinnosuke

Replicating a Tokyo-style tavern, high-end Japanese pub Aburiya Kinnosuke has resumed lunch service, using seasonal ingredients. In conjunction with the lunch service, the menu has also been refreshed with reasonably-priced items. There are 8 choices on the new lunch menu, including 4 types of teppanyaki and 4 types of donburi (rice bowl dishes). Prices are now $12.20 (down from $20-25 before re-opening).

Location. 213 E. 45th St., (bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL. 212-557-8208 / www.aburiyakinnosuke.com

New Kitaro Album On Sale and Free CD Offer for Chopsticks NY Readers

Domo Music Group

Grammy Award-winning Kitaro is an internationally renowned Japanese musical artist, known for his evolving new-age music. His newest album, "Final Call," which was released on Sept. 10, is a Call to Action to heighten awareness of how we treat the planet and to take action. Two Chopsticks NY readers will win Kitaro's new CD. To enter the drawing, send an email with your name, address, and telephone number by Oct. 25 to murakami@trendpot.com

Info: www.domomusicgroup.com

First Dance Class Free for Chopaticks NY Readers

DanceCatNY

New York's Japanese Zumba group, DanceCatNY, is dedicated to promoting beauty and heahh through exhilarating, easy-to-follow, Latin-inspired dance. DanceCatNY Zumba classes are open to anyone interested in getting in shape, losing weight, or just having fun. Those who bring in a copy of Chopsticks NY magazine can enjoy their first class for free. Please check their website for class info. Reservations are required.

Info: www.dancecatny.com / dancecatny@gmail.com

50% off Massage Package and Free Stretch Lessons

JDo Holistic Center

Holistic healing and relaxation place specializing in Japanese Shiatsu massage, JDo Holistic Center, will offer a big discount on their signature massage package during the month of Oct. This $89 package (reg. $178) includes a 30 min. herbal sauna and 70 min. shiatsu massage or deep tissue massage. Also, this special package includes an additional 10 min. free stretch lesson so you can stretch at home. Offer can be used repeatedly.

Location. 22 E. 49th St., (bet. Madison & 5th Aves.), 3rd Fl.
New York, NY 10017
TEL. 212-599-5300
www.jdocenter.com

Happenings Feature

The Beauty of Urushi Lacquerware and Sake from Ninohe City

Ninohe, in Iwate Prefecture, is a small city with a population of about 30,000, sharing the same latitude with New York City. From Aug. 26-Sept. 6, a delegation from the city visited New York City and promoted their regional products highlighting Joboji-nuri "urushi" lacquerware, Nanbu Bijin sake and local delicacies through a series of events, including a reception at the Japanese Ambassador's residence as well as lectures, tasting and exhibition & sales at MTC Kitchen. Participants enjoyed rare opportunities to learn about their products by actually seeing, touching and using them. Also since Iwate Prefecture is one of the heavily damaged areas in the 3.11 Great Japan Earthquake and Tsunami, the delegation also expressed their gratitude towards the people in the U.S. for their support during the series of events.

www.city.ninohe.iwate.jp/english/index-e.html
www.nanbubijin.co.jp/english
www.japanjoboji.com/english

Happenings Feature

SHOCHU PAVILION
–the Precious Spirits of Kyushu–

On September 9th and 10th, 14 Japanese shochu companies participated in the annual Holiday Buying Show which was held at the Jacob K. Javits Convention Center. A special exhibition called "SHO-CHU, The Precious Spirits of Kyushu" was held in the SHOCHU PAVILION, offering free tastings of the Japanese spirits. This offered buyers from all over the world a unique opportunity to understand the difference between sake and shochu, as well as become familiar with the different ways of consuming shochu. "SHO CHU, The Precious Spirits of Kyushu" is a project initiated on the Kyushu island of Japan, which is known for 93% of premium Sho-Chu production in Japan. More than 300 breweries are spread throughout the island. Participating breweries were as follows: Satsuma Shuzo, Yamamoto Brewery, Oishi Shuzo, Ookuchi Shuzo, Benitotome Shuzo, Masaharu Shuzo, Hishinohomare Meijo, Matsunotsuyu Shuzo, Takahashi Shuzo, Sengetsu Shuzo, Fuji Shuzo, Sanwa Shurui, Amami Oshima, and Kyoya Shuzo.

TEL. 917-574-2199 / info@zuihon.us

Japan Block Fair

NY 福島祭 (Fukushima Festival)

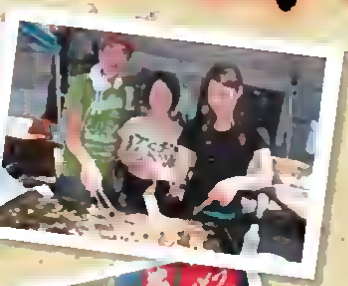
October 20 2013

Fun 11am - 5pm

On Broadway

bet. 93rd & 94th St.

More info. www.japanblockfair.com



Voices Never Give Up!

A Chorus Group with 140 Moms in Fukushima will Sing "Spirits of Fukushima" on the Stage at Carnegie Hall.
With Special Guest Haiku Poet, Madoka Mayuzumi

October.19 Sat

Start 7:00pm / Open 6:30pm
@ Carnegie Hall

Ticket: Carnegie Box Office 212-247-7800
Inquiry: japan.choral.harmony@gmail.com

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